

Taste

BRASSERIE & WINES

Discover our flavorful dishes, prepared with love and the finest ingredients.
Experience the feeling of genuine hospitality.

Appetizers

Bread Herb butter Spread 	7,50
Arancini Risotto Mushroom Truffle mayonnaise 	6,50
Italian flatbread Tomato sauce Burrata Olive oil 	8,50
Blinis Salmon Sour cream Chives	9,00

Our dishes may contain allergens. Our staff will be happy to provide more information.

Starters

Salmon Brioche Poached egg Spinach Hollandaise	14,50
<i>Sauvignon Blanc Wild Rock, New Zealand</i>	
Beef carpaccio Truffle mayonnaise Arugula Mesclun Pine nut mix Parmesan	11,00
<i>Pinot Noir Couveys, France</i>	
Goat cheese croquettes Roseval potato Mango Purslane 🍷	12,00
<i>Garganega Pasqua Soave Passimento Bianco, Romeo & Juliet, Italy</i>	
Caesar salad Romaine lettuce Gamba Parmesan Capers Tomato Egg	14,50
<i>Sauvignon Blanc Wild Rock, New Zealand</i>	
Lobster soup Cream Crayfish Spring onion	12,50
<i>Champagne, Castelnau Brut Réserve</i>	
Scallops Saint Jaques Peas Confit onion Crispy beetroot	15,00
<i>Sauvignon Blanc Wild Rock, New Zealand</i>	

Classics

Redefine meat truffle burger Asparagus Onion rings Truffelmayonaise Fries V	16,00
<i>Corvina Pasqua Valpolicella Passimento Rosso Romeo & Juliet, Italy</i>	
Old Amsterdam Burger Beef burger Asparagus Old Amsterdam Truffle mayonnaise Fries	16,50
<i>Primitivo Easter Desire Lush & Zin Primitivo, Italy</i>	
Pork tenderloin Fried mushrooms Hazelnut Mushroom sauce Fries	18,50
<i>Chardonnay Murphy-Goode, California</i>	
Satay ayam Peanuts Gado Gado Egg Cassava French fries	19,50
<i>Corvina Easter Valpolicella Passimento Rosso Romeo & Juliet, Italy</i>	
Irish beef steak Seasonal vegetables Pepper sauce Fries	20,50
<i>Syrah Bella Donna smv Lomond, South Africa</i>	
Salmon fillet Tagliatelle Spinach Sun-dried tomato Asparagus White wine sauce	26,00
<i>Verdejo Luna Verde Castle Cross, Spain</i>	

Specials

SPECIALTY OF THE CHEF

Our staff will gladly explain today's specialty.

Torteloni Tartufo | Asparagus | Pea | Tomato | Spinach | Burrata  ————— 19,50

Pinot Gris Balthazar Fry, France

Fish of the day, specially selected and prepared with care by our chefs ————— 24,50

We are happy to make a suggestion for a matching wine

Lambs filet | Couscous | Spices | Almond | Lamb gravy ————— 29,50

Malbec Piedra Negra, High Collection, Argentina

Lobster | Tarragon | Tomato | Lobster sauce ————— 39,50

Champagne brut Castelnau, France

To order separately Choice of fries, sweet potato fries, fried potatoes, mixed vegetables, or salad. ————— 4,50

Desserts

Egg nog dessert | Vanilla ice cream | Chocolate | Egg nog | Passion fruit | Cream ————— 7,50

Tiramisu | Matcha | Mascarpone | Ladyfingers | Rum ————— 8,00

Sauternes, Château Grand-Jauga, France

Tartelette | Creme brulee | Meringue | Lemon curd | White chocolate ————— 9,50

Sauternes, Château Grand-Jauga, France

Friandises ————— 6,00

DESSERT WINES

Château Grand-Jauga Sauternes ————— 8,30

M. Chapoutier Muscat de Beaumes de Venise ————— 8,30

Williams & Humbert Tenido Pedro Ximenez ————— 7,10

SPECIAL COFFEES

French coffee	8,90
Irish Coffee	8,90
Italian Coffee	8,90
Spanish Coffee	8,90

DIGESTIVE

Amaretto	5,80
Baileys	5,80
Limoncello	5,80
Highland Park 10 YO	9,90
Bowmore 12 YO	11,00
Dalmore 12 YO	12,50
Macallan Double Cask 12 YO	16,00
Glenfiddich 15 years	15,00
Remy Martin XO	29,00
Courvoisier VSOP	11,00
Calvados	6,90
Cointreau	6,70
DOM Bénédictine	6,50
Drambuie	6,00

Drinks

ENJOY RESPONSIBLY

		
MVSA Cava 0.0	6,10	37,00
Chardonnay 0.0	4,60	24,50
Appalina Merlot 0.0	4,60	22,50
Sparkling Rosé 0.0	4,70	25,50

CHAMPAGNE AND SPARKLING WINE

Café de Paris	5,80	34,00
Café de Paris Rosé	6,10	35,00
Champagne, Castelnau Brut	12,50	69,50
Champagne, Castelnau Brut Rosé		79,50

WHITE		
Verdejo Cruz del Castillo Luna Verde, Spain <i>aromatic & exotic</i>	5,90	34,00
Sauvignon Blanc Wild rock, New Zealand <i>fresh & crisp</i>	7,60	43,00
Chardonnay Murphy-Goode, California <i>round & soft</i>	7,90	44,50
Gruner Veltliner Stift Klosterneuburg, Austria <i>tight, dry & mineral</i>	7,00	41,00
Pinot Grigio Colori di Italia, Italy <i>smooth and fruity</i>	5,90	34,00
Viognier Domaine des Granges de Mirabel, France <i>complex & sophisticated</i>	7,70	44,50
Garganega Pasqua Passimento Bianco, Romeo & Juliet, Italy <i>sultry, salty & Mediterranean</i>	6,80	41,00
Rioja Cruz del Castillo Rioja Blanco Crianza, Spain <i>complex & spicy</i>	7,00	41,00
ROSÉ		
Grenache Figuière Magli Signature, France <i>fresh & soft</i>	8,00	47,00
Carmenere & Syrah Pasqua 11 Minutes, Italy <i>fruity & spicy</i>	7,70	45,00
RED		
Merlot Cruz del Castillo El Aritza, Spain <i>flexible & accessible</i>	6,10	35,00
Corvina Pasqua Passimento Rosso Romeo & Juliet, Italy <i>fruity & intense</i>	6,90	41,00
Tempranillo Coto Rioja Crianza, Spain <i>spicy & matured</i>	6,90	41,00
Pinot Noir Couveys, France <i>refined & silky smooth</i>	6,10	35,00
Cabernet Sauvignon Murphy-Goode, California <i>intense & powerful</i>	9,10	55,00
Malbec Piedra Negra, Alta Coleccion, Argentina <i>fruity & soft</i>	7,10	41,00
Syrah Bella Donna smv Lomond, South Africa <i>hearty & spicy</i>	9,10	52,50
Primitivo Pasqua Desire Lush & Zin Primitivo, Italy <i>smoky & impactful</i>	6,90	41,00

TASTE Brasserie & Wines, where flavorful dishes and carefully selected wines come together. Our passion and craftsmanship are reflected in both our dishes and our wine selection.

Discover the world of flavors by simply observing, breathing in, and relishing each moment. Whether you enjoy sweet, fresh, acidic, fruity, robust, or spicy, our wine range offers a broad palette to satisfy every preference. Let us guide you in exploring these diverse taste experiences and feel free to discover different wines.

We believe that wine, like our dishes, represents passion, craftsmanship, and skill. Whether you're a seasoned connoisseur or curious for adventure, our recommendations for the perfect wine pairing will complete your dinner.

On behalf of the entire team, cheers!