

## TASTING MENU OXALIS

(18:00 until 21:30)

This menu can only be ordered per table

### MENU:

Salad of north sea crab with cucumber, madras and citrus (14)

Carpaccio 'tradizionale' with truffle mayonnaise, pesto, Parmesan, pine nuts and tomato (16)  
*(with foie gras shavings +€3,50)*

Open Raviolo with slowly cooked egg Yolk beurre blanc of smoked garlic (13)

fillet of brill fish cooked on bread with risotto and cepes sauce (15)

Salmon with fennel and lobster cream (15)

Roasted quail with confit leg, pointed cabbage, chicory and jus of PX (14)

Saddle of lamb with onion, asparagus and jus with camomile (25)

or

**Beef fillet with foie gras, truffle and jus of port (+ €12,00)**

Dessert

3-courses:	€37,-	Chefs menu
4-courses:	€47,50	Crab, Raviolo, Lamb, Dessert
5-courses:	€57,-	Crab, Raviolo, Brill, Lamb, Dessert
6-courses:	€66,-	Crab, Raviolo, Brill, Quail, Lamb, Dessert
7-courses:	€74,-	Crab, Raviolo, Brill, Salmon, Quail, Lamb, Dessert
8-courses:	€80,-	Crab, Carpaccio, Raviolo, Brill, Salmon, Quail, Lamb, Dessert
10-courses:	€90,-	Crab, Oyster, Carpaccio, Raviolo, Brill, Salmon, Quail, Lamb, Foie Gras, Dessert

*Changes in the menu are possible, it may be charged extra*

