



### Sparkling Wines

N.V.	<b>Champagne Pol Roger, Brut Réserve</b>	19	114
	<i>A balanced Brut Réserve: 30 parcels, 25% reserve, 4-year aging, floral &amp; fruity.</i>		
2022	<b>Italo Cescon, Prosecco Treviso Extra Dry</b>	10	60
	<i>Treviso grapes, sunny hills, apple, peach, white flowers, 3 months bottle aging.</i>		
N.V.	<b>Established Sparkling Tea</b>	9	54
	<i>A cold-brew of sencha and gunpowder teas, infused with herbs and spices. % Alcohol.</i>		

### White Wines

2021	<b>Les Domaines Paul Mas, Les Tannes Sauvignon Blanc</b>	7,5	45
	<i>Grassy notes, fruity and crisp acidity.</i>		
N.V.	<b>Gruner Veltliner, Mantlerhof 1L</b>	8	64
	<i>Fresh crispy palate with citrus and hints of pepper and honey</i>		
2022	<b>Les Domaines Paul Mas, Esprit de Silène, Viognier</b>	9	54
	<i>Gold yellow in color, Tropical aromas, Ripe apricot, hints of vanilla, 7 months barrel aged.</i>		
2021	<b>Buitenverwachting, Constantia, Chardonnay</b>	12	72
	<i>Rich and round. Buttery, Fresh citrus, Vanilla, Oak barrel aged.</i>		

### Rose Wines

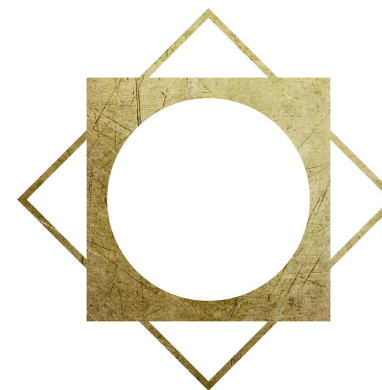
2022	<b>Chateau la Coste, Provence</b>	8	48
	<i>Expressive, fresh rosé with floral, red fruit, peach, and tropical notes.</i>		

### Red Wines

2020	<b>Les Domaines Paul Mas, Les Tannes, Pinot Noir</b>	7,5	45
	<i>Juicy cherry fruit with an irresistible twist, slightly spicy and harmonious on the palate.</i>		
2022	<b>Alta Alella GX, Catalunya</b>	8,5	51
	<i>100% Garnatxa Negra ;cherry, berry, florals, smooth, vibrant palate, gentle tannins, long finish.</i>		
2020	<b>Crianza, Beronia, Rioja</b>	10	60
	<i>91% Tempranillo, 8% Garnacha, 1% Mazuelo, Rich, Forest fruit, 12 Months barrel aged.</i>		
2016	<b>Château Les Trois Croix, Bordeaux</b>	14	84
	<i>85% Merlot and 15% Cabernet Franc, this wine is named after the three crosses from the pilgrimage site nearby.</i>		

### Sweet Wines

2022	<b>Coteaux du Layon, Loire, Chenin Blanc</b>	8,5	51
	<i>Hand-picked in multiple phases for ideal grape ripening, noble rot imparts a Sauternes-like taste and rich, golden hue.</i>		



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Lookout



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### Bites to share

Bospeen, olijf, feta & Ras El Hanout  
*Roasted spring carrot, olive, feta & Ras El Hanout*  
€7,5

Oester & vinaigrette van rode biet  
*Oyster & beetroot vinaigrette*  
€5,5 per piece

Oester, komkommer & ponzu  
*Oyster, cucumber & ponzu*  
€7,5 per piece

Oester, mango & koriander  
*Oyster, mango & coriander*  
€7,5 per piece

Oesterproeverij voor 2 personen  
*Oyster tasting for 2 persons*  
€39

Controfiletto con manzo(Entrecôte)  
€10



### Main Course

Maishoen| *Corn fed chicken*  
Chinese 5 spices, witlof & uien tarte tartin  
*Chinese 5 spices, chicory & onion tarte tartin*

of/or

Spitskool | *Pointed Cabbage*  
Molé & Venkel  
*Molé & Fennel*

of/or

Catch of the day

### Extra dessert

Ruby chocolade, framboos & kardamom  
*Ruby chocolate, raspberry & cardamom*  
€15

