



Starters

Scallop carpaccio, artichoke flan with jalapeño, umami sauce with black garlic and bottarga €33,00

Rigatoni with ricotta and truffle, langoustines and melted lardo di Colonnata €48,00

Homemade pâté of foie gras with pear, vanilla and crumble of gingerbread and cacao bark €36,00

Carabineiros prawn tartare with Imperial Gold caviar, yuzu and verjuice €75,00

"Porcini mushrooms on toast" €34,00

For lunch, we serve you a 2 course menu, followed by coffee or tea with a variety of sweets for € 42,50





Main dishes

Sole "Veronique", riesling sabayon and dauphine potatoes
€55,00

*Slow cooked mowi salmon with lobster butter, green celery,
granité of fruit tea and currant, penja pepper oil* €38,00

*Wild turbot, celeriac and charred leeks, jasmin and algae
sauce* €65,00

*Grey-legged partridge cooked with grape leaves, porcini
mushroom and savoy* €55,00

*Peking duck with spices, celeriac and beetroot with
blackberries* €48,00

*Spring chicken, Albufera sauce and fries of chickpeas,
the legs in "coq au vin"* €50,00

If you are allergic or intolerant to certain nutrients or ingredients, please inform us. The composition of our dishes can change.





Discover The Vault

*Scallop carpaccio, artichoke flan with jalapeño, umami
sauce with black garlic and bottarga*

*Slow cooked mowi salmon with lobster butter, green celery,
granité of fruit tea and currant, penja pepper oil*

*Peking duck with spices, celeriac and beetroot with
blackberries*

*Cheesetrolley Franq
refined by master fromager "Van Tricht"
(suppl. €20,00)*

*The beehive:
Tangerine / fennel / buckthorn / honey*

Discover the vault €85,00
Please select the menu per table.
Starting from 5 people we kindly request you to choose our menu, this to avoid long
waiting times.





Desserts

Cheesetrolley Franq Refined by master fromager "Van Tricht"	€20,00
Dame blanche with vanilla from Tahiti	€12,00
The beehive: Tangerine / fennel / buckthorn / honey	€15,00
Soil: Chocolate mousse / caramel / olive	€16,00
Iced coffee FRANQ	€14,00



Port

Fonseca tawny port €7,00

Madeira

Boal Old Reserve 10 year €14,00

Verdelho Old Reserve year €14,00

Marsala

Marsala Superiore Dolce €6,00

Dessertwines

Bodegas Menade "dulce"- Rueda
Sauvignon blanc – 2018 50 cl €32,00

Château Camperos - Sauternes
Sémillon – 2015 €48,00

Special coffee

Irish coffee €12,00

Italian coffee €12,00

Antwerp coffee €12,00

French coffee €12,00

Baileys coffee €12,00