



***Add an appetizer and/or a dessert to your meal for 6\$/each***

### **Appetizers**

Heirloom tomato salad, fresh herbs, farro, goat cheese croquettes, olive oil, roasted shallot vinegar

Spicy beef tartare with pistachios, fried pickles, pistou mayonnaise

Country style paté, La Violette gin jelly, lavender mustard

### **Main Dishes**

Seared Sea Bream, potato and parmesan croquette, sautéed green beans with chorizo, feta, romesco sauce

**16**

Confied guinea fowl sandwich, bacon, La Sauvagine cheese, tomato, avocado, fries and salad

**16**

Capellini, roasted cauliflower, king eryngii, cherry tomatoes, black olives, basil olive oil, parmigiano reggiano

**15**

Bison roulade stuffed with red wine and fennel sausage, sautéed bok choy, juniper scented parsinp purée, poivrade sauce

**17**

Mangalica porc burger, sautéed shiitake, kimchii, aged gouda, miso barbecue sauce, fries and salad

**17**

### **Desserts**

Shortcake: Vanilla sponge cake, fresh strawberries, matcha tea meringue waffers, almond milk crème anglaise

Rhubarb tart, cardamome custard, candied almonds, crystallized ginger

Frangelico and white chocolate cheesecake, hazelnut caramel crumble , raspberries, dulce de lèche

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