



ENDLESS TABLE

OPTIONAL PAIRINGS

COCKTAIL PAIRING | +29.50 (FOUR DRINKS)

WINE PAIRING | +27.50 (FOUR DRINKS)

BEER PAIRING | +19.50 (FOUR DRINKS)

ON THE SIDE

PARMESAN FRIES

CHIVES • TRUFFLE MAYO

ADD • BLACK TRUFFLE | 8

LOCAL FARM FRIES

MAYONNAISE

GARLIC SPINACH

TRUFFLE OIL • CRISPY GARLIC

ADD • BLACK TRUFFLE | 8

BEER-BUTTERED ONION RINGS

CAJUN • KOREAN MAYO

SEASONAL GREENS

PARMESAN • BALSAMIC VINEGAR • PINE NUTS

HOT

SWEET CORN TEMPURA

SWEET CORN • SPICES

MINI WAGYU BURGERS 2PCS

PICKLED CUCUMBER • LITTLE GEM • KOREAN MAYO

KOREAN CHICKEN BURGERS 2PCS

PICKLED CUCUMBER • HONEY GARLIC • SESAME

STICKY TERIYAKI YAKITORI 2PCS

FRIED ONION • CHIVES • SESAME

BARBECUE IBÉRICO FINGERS

RED CHILI • CRISPY GARLIC • SESAME

CHAMPAGNE PRAWNS 4PCS

BLACK TIGER • GARLIC • LEMON

GYOZA 4PCS

TERIYAKI CHICKEN OR WASABI SHRIMP OR HOISIN VEGAN

CHICKEN SPRING ROLL

MINT • CHIVES • KOREAN MAYO

SHRIMP CROQUETTES 4PCS

KOREAN MAYO • CHIVES

START FILLING THE TABLE

VALENCIA ALMONDS • OLIVES • BREAD

SAFFRON AIOLI

JAMÓN IBÉRICO 80G

JAMÓN IBÉRICO DE BELLOTA • PICOS • CHIVES

PROSCIUTTO CRUDO • COPPA • SALAME MILANO 125G

ANTIPASTO MISTO • PICOS • CHIVES

EDAMAME SPICY OR SALTY

POTATO CHIPS

SOUR CREAM • CHIVES

KISS OF BELUGA

10G | 48 30G | 95

CAVIAR • CLASSIC SERVE BLINIS • SOUR CREAM • CHIVES • SHALLOTS

MOEDERS MOOISTE SPECIALS

MIN. PREPARATION TIME 20 MINUTES

30 DAYS DRY AGED ENTRECOTE | 7.5

CHIMICHURRI

BAVETTE | 7.5

CHIMICHURRI • CARAMELIZED SHALLOT

GRILLED CHICKEN THIGH

MARINATED SPICES • CHIVES • KOREAN MAYO

MOEDERS BLACK COD MISO | 7.5

SAFFRON • WHITE WINE • SPRING ONION

HOISIN DUCK GYOZA 5PCS

ORIENTAL SAUCE

COLD

WASABI CRACKER SALMON 3PCS

SALMON TARTARE • LEMON PEPPER • WASABI MAYO

WASABI CRACKER TUNA 3PCS

TUNA TARTARE • SESAME • WASABI MAYO

WASABI CRACKER STEAK TARTARE 3PCS

STEAK TARTARE • TRUFFLE • HONEY MUSTARD

BEEF TATAKI

PONZU • BLACK PEPPER • CRISPY ONION

TUNA TATAKI

FLAMED TUNA • PONZU • WAKAME • WASABI MAYO

GRAVAD LAX

WASABI CRISPS • DILL • PONZU • LEMON PEPPER

BEEF TENDERLOIN CARPACCIO

PARMESAN • PINE NUTS • ARUGULA • TRUFFLE MAYO

ADD • BLACK TRUFFLE | 8

BURRATA

CHERRY TOMATOES • BASIL PESTO • BALSAMIC VINEGAR

ADD • BLACK TRUFFLE | 8

DESSERT

BLUEBERRY CHEESECAKE | 5

BOURBON VANILLA ICE CREAM • CHOCOLATE

GOLDEN LAVA CAKE | 5

BOURBON VANILLA ICE CREAM • CHOCOLATE

TRIO OF SIGNATURE PRALINES

MILK CHOCOLATE • WHITE CHOCOLATE • DARK CHOCOLATE