

Endless Table

Optional Pairings

COCKTAIL PAIRING | +29.50 (FOUR DRINKS)

WINE PAIRING | +27.50 (FOUR DRINKS)

BEER PAIRING | +19.50 (FOUR DRINKS)

TWO DISHES PER PERSON PER ORDER

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

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

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

Moeders Mooiste Signatures

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

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

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