

## MAIN (12.00h - 22.00h)

### BURGER & FRIES 18

RACLETTE - BACON - PICKLE - ONION CHUTNEY -  
TOUJOURS MAYO - FRIES

### TENDERLOIN 35

TENDERLOIN - RED WINE - CARAMELIZED  
SHALLOT - KING OYSTER MUSHROOM

### TOURNEDOS ROSSINI 60

TOURNEDOS - FOIE GRAS - TRUFFLE - RED WINE  
- CARAMELIZED SHALLOT - KING OYSTER  
MUSHROOM

### ENTRECOTE 35

SCOTCH PGI 300 GR - PEPPER SAUCE

### CONFIT DE CANARD 25

SLOWLY COOKED DUCK - CALVADOS JUS -  
MOUSSELINE

### TUNA STEAK 27

TUNA TATAKI - NOODLES - RICE CRISP - SESAME

### ZEETONG 50

500/600 GR - BEURRE NOISETTE - PARSLEY

### PASTA CAVIAR 50

CAVIAR 15 GR. - LINGUINE - CREAM - WHITE  
WINE - LEMON - PARMESAN

## MAIN VEGETARIAN

### TRUFFLE RISOTTO 25

MUSHROOM - MASCARPONE - PARMESAN CRISP

### KOMBU RAMEN 18

KOMBU BROTH - MARINATED SOY EGG - PAKSOY -  
MUSHROOMS

## LUNCH SPECIALS (12.00 - 17.00h)

### TRUFFLE MUSHROOM 15

BRIOCHE - MUSHROOM - POACHED EGG - TRUFFLE  
BÉARNAISE - GRANA PADANO - SPINACH

### PORK BELLY BRIOCHE BUN 15

PORK BELLY - SWEET & SOUR ONION - KETJAP

### BUCK LUCK 15

BRIOCHE - FRIED CHICKEN - SMASHED AVOCADO -  
TONKATSU

### CROQUE MONSIEUR 15

BRIOCHE - HAM - GRUYÈRE - BECHAMEL

### GOAT CHEESE BRIOCHE BUN 15

GOATS CHEESE - PECAN NUTS - PEACH - HONEY -  
BALSAMIC GLAZE

### GAMBA BRIOCHE BUN 15

GAMBA - YUZU CRAB SALAD - CRISPY CHILI  
MAYONNAISE - FURIKAKE - SWEET & SOUR ONION

## STARTERS (12.00 - 22.00h)

### CARPACCIO WAGYU BEEF 16

AUSTRALIAN WAGYU STONE AXE - SHALLOT  
- TRUFFLE OIL - PARMESAN  
(ADD FOIE GRAS +EUR 10 /MAIN + EUR 9)

### STEAMED SCALLOPS 24 3 PCS

COQUILLES - SOY - SESAME - GINGER

### BURRATA (V) 16

TOMATO - BASIL - SPINACH - LAVAS

### SALAD CAESAR CHICKEN 16

GRILLED CHICKEN - ANCHOVY - GRANA  
PADANO - BACON - POACHED EGG  
(MAIN + EUR 5)

### SALAD CHÈVRE (V) 16

GOATS CHEESE - CHOGGIA BEETROOT  
HONEY - FIG - CARAMELIZED PECAN  
(MAIN + EUR 5)

ALLERGY INFORMATION:  
ALL OUR DISHES MAY CONTAIN CERTAIN ALLERGENS.  
PLEASE CONTACT YOUR WAITRESS OR WAITER FOR  
EXTRA INFORMATION.



# TOUJOURS

JOYFUL & CURIOUS

## OYSTERS (All Day)

### ROCK OYSTERS 21

6 PCS - IRISH OYSTERS - MIGNONETTE - LAOTIAN SAUCE

### ROCKEFELLER 20

4 PCS - SPINNACH - HERB BUTTER - GRATINATED

### ASIAN OYSTERS 20

4 PCS - BLACK BEAN SAUCE - RED PEPPER - SCALLION

## RAW FISH (All Day)

### SASHIMI MIX 25

SALMON - TUNA - KINGFISH - SEA BREAM

### CEVICHE HAMACHI 17

KINGFISH - TIGERMILK - PASSIONFRUIT - LEMONGRASS

### TUNA TARTARE 17

AVOCADO - SCALLION - PONZU - DAIKON -  
WAKAME - WASABI CRISP

### SEA BREAM 15

YUZU - TRUFFLE - PONZU

## SUSHI & NIGIRI SETS (All Day)

### LUXURY SHARING PLATTER 60 2 PERS

SPICY TUNA - SPICY VEGA - SURF & TURF - SEARED SALMON -  
TUNA TARTARE - CHEF'S CHOICE NIGIRI - SPECIAL OYSTER -  
CEVICHE - MARBRE YUZU CRAB SALAD

### SUSHI ROLL SET 30 16 PCS.

SPICY TUNA - SPICY VEGA - SURF & TURF - SEARED SALMON

### WAGYU SET 50 6 PCS

WAGYU BEEF - GOOSE LIVER - TRUFFLE (ULTIMATE DELUXE:  
ADD CAVIAR 30 GR. SUPPLEMENT EUR 50)

### NIGIRI SET 25 5 PCS

WAGYU BEEF - SALMON IKURA - TUNA PUFFED RICE - SEA  
BREAM LIME ZEST - KINGFISH YUZU

### NIGIRI DUO 30

4 NIGIRI TUNA - 4 NIGIRI SALMON

## SUSHI ROLLS (All Day) 8 pcs.

### FUTOMAKI SOFT SHELL CRAB 5 PCS. 20

SOFT SHELL CRAB - TOGARASHI - CUCUMBER

### SPICY TUNA 16

AVOCADO - GOCHUJANG - CUCUMBER - TOGARASHI

### SURF & TURF 16

STEAK - AVOCADO - FRIED EBI - TERIYAKI

### SEARED SALMON 16

AVOCADO - CUCUMBER - UNAGI SAUCE

### SPICY VEGA 14

BELL PEPPER - AVOCADO - PUFFED RICE -  
AJI AMARILLO

## FINGER FOOD & GARNITURE (All Day)

### ROYAL CHARCUTERIE 35

SERRANO - TRUFFLE SALAMI - CECINA DE LEON -  
LIVAR PATE - WAGYU SAUSAGE - PORK BELLY

### CAVIAR 65

30 GR OSSETRA ROYAL OSSETRA

### BITTERBALLEN 6 PCS 8

### MARINATED OLIVES 5

### ASSIETTE FROMAGE 25

5 DIFFERENT CHEESES - MOTHAIS FERMIER (GOAT)  
- DELICE DE BOURGOGNE - STOMPETOREN  
OVERJARIG - PONT L'EVEQUE

### ROSEMARY BREAD 8.5

ARTICHOKE - ROZEMARIJN - ALMOND - OLIVE OIL

### POPCORN CHICKEN 8

SOY - SESAME - SPRING ONION

### FRIED EBI 5 PCS 10

### CRISPY PEKING DUCK PANCAKES 15

CRISPY FRIED DUCK - HOISIN - PANCAKES - LEEK

### FRIED TEMPURA ZUCCHINI 8

### TRUFFLE PARMESAN FRIES 8.5

### FRITES 5

### HARICOTS VERTS 7

BACON - SHALLOT - MUSTARD

## BUTCHERS SPECIAL CUTS

(TO SHARE +/- 2 pers) / 12.00h - 22.00h)

### CÔTE DE BOEUF 90

SCOTCH PGI - 800 GR - BONE IN RIB EYE

### PORTERHOUSE 100

WEIDERUND - 1 KG - Tournedos/Sirloin

### NEW YORK SHELL STEAK 100

USA - 700 GR - BONE IN SIRLOIN

\* ALL BUTCHERS CUT SERVED WITH BÉARNAISE  
/ CHIMICHURRI / HOME MADE BARBECUE /  
ASIAN DRESSING - PEPPER SAUCE \*

## SWEETS / DESSERT

### ASSIETTE FROMAGE 25

5 DIFFERENT CHEESES - MOTHAIS FERMIER (GOAT) -  
DELICE DE BOURGOGNE - STOMPETOREN OVERJARIG - PONT  
L'EVEQUE

### CHOCOLATES 5 PCS 8

### OREO CHEESECAKE 7.5

### TARTE TATIN 8.5

CINNAMON ICE CREAM (WARM, MIN. 10 MIN.)

### PORNSTAR CHEESECAKE 9

WHITE CHOCOLATE - PASSION FRUIT - CREMANT

### MOELLEUX AU CHOCOLAT 8.5

VANILLA ICE CREAM - BERGAMOT  
(WARM, MIN. 10 MIN.)

### WHITE CHOCOLATE CREAM 8

PASSION FRUIT - KLETSKOP

### CELEBRATION DESSERT 50

SELECTION OF DESSERTS

## SPECIAL COFFEE

- 9 -

IRISH - SPANISH - ITALIAN -

KISS OF FIRE - LIQUOR 43

## DESSERT WINE

MOSCATEL 6

PEDRO XIMINEZ 6

SAUTERNES 8

KOPKE PORT

RUBY / TAWNY 6

TAWNY 10Y 10

COLHEITA 2003 12

VINTAGE 1999 13

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