



THE  
**BLACK**  
*egg*

---

**DINNER MENU**

---

**V** - VEGETARIAN

**VV** - VEGAN

*Please let your server know should you have any allergies  
or dietary requirements.*

---

**STARTERS**

---

**GILLARDEAU OYSTER** | 5  
lemon | classic mignonette

**BEEF TARTARE** | 16  
fermented chili | smoked mayo |  
linseed cracker

**IN-HOUSE SALMON GRAVLAX** | 18  
coriander & yoghurt | sourdough bread |  
cucumber | avocado

**CALAMARI FRITTI** | 15  
in-house lemon mayo

**PORK CROQUETTE** | 14  
pork & potato | cauliflower | braised leek

---

**PASTA**

(+4 euro supplement as a main course)

---

**PAPPARDELLE RED PRAWN** | 19  
red prawn | bisque | pumpkin seed | burrata

**BEEF SHIN GNOCCHI** | 16  
sage butter | snow peas | parmesan

**JERUSALEM ARTICHOKE RISOTTO V** | 15  
jerusalem artichoke crisp | candied hazelnuts |  
artichoke puree

---

**MAIN DISHES**

---

**BRAISED PORK CHEEKS** | 24  
potato puree | spinach | artichokes

**BEEF RIB EYE** | 28  
broccoli | turnips | thyme jus

**LAMB RUMP** | 28  
babaganoush | leek | fermented celeriac

**SEARED SEABASS** | 24  
zucchini | brassicas | bok choy

**OYSTER MUSHROOM TEMPURA VV** | 16  
mushroom | smoked pepper | bok choy

---

**DESSERTS**

---

**GIANDUJA CHOCOLATE TART** | 8  
orange & gianduja namelaka | feuillantine  
crumble | hazelnuts

**PEAR & CINNAMON BRIOCHE** | 8  
ruby port poached pear | vanilla chantilly

**WHITE CHOCOLATE COOKIE DOUGH** | 8  
black ice-cream

---

**SIDES**

---

**ASPARAGUS & GUANCIALE** | 7

**BROCCOLINI | FETA | LEMON ZEST** | 7

**ROSEMARY FRIES** | 3

**TRUFFLE FRIES | TRUFFLE HOLLANDAISE** | 5

**TRUFFLE MAC & CHEESE** | 6

**NEW POTATO | THYME | PAPRIKA** | 4

---