



**SIGNATURE**  
**COCKTAILS**

**PAINKILLER**

*Sour . Creamy . Tropical*

Bacardi 8, Gosling rum, Bacardi Caribbean  
pineapple & lime juice, coconut milk & cinnamon syrup,  
passionfruit coulis & bitters

**16 €**

.

**MELONI**

*Fruity . Luscious . Fresh*

Bombay Sapphire, Lillet blanc, Crème de mint,  
melon & aloe vera juice, honey syrup & lime juice

**15€**

.

**MONSIEUR CHERRY**

*Smokey . Aromatic . Juicy*

Four roses bourbon, Martini Riserva Special Rubino,  
Zucca Rabarbaro amaro, cherry puree,  
Laphroig mist, lemon juice & egg white

**16 €**

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**MEZCALITA**

*Rich . Boozy . Smokey*

Mezcal & Patron Silver Tequila, Green Chartreuse,  
Bacardi Caribbean, pineapple puree, Falernum syrup  
lime juice & angostura bitters

**17€**

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**KARMA**

*Floral . Exotic . Fizzy*

Bombay Sapphire, lychee & roses syrup,  
orange bitters & tonic

**14€**

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**SIGNATURE**  
**COCKTAILS**

**MADE IN ISRAEL**

*Refreshing . Crisp . Smooth*

Arak, St-Germain elderflower liqueur,  
cucumber & lemon juice, fresh mint & celery bitters

**15€**

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**PAOLO'S TEMPER**

*Warm . Sweet . Velvety*

Dewar's White Label whisky, Zucca Rabarbaro amaro,  
cardamom infused coffee, Demerara syrup & nutmeg cream

**14€**

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**BELGIUM SOUR**

*Complex . Bold . Earthy*

Four Roses bourbon, Gosling rum,  
dark malt beer syrup, almond syrup, lemon juice,  
angostura bitters & egg white

**15€**

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**DARK N' STORMY**

*Piquant . Zesty . Refreshing*

Bacardi carta blanca, Don Papa Masskara  
Amaro Montenegro,  
Falernum syrup, lime & ginger beer

**14 €**

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**HIBISCUS COLADA**

*Tropical . Smooth . Vibrant*

Hibiscus rum, Pedro Ximenez sherry, angostura bitters  
coconut cream, cherry syrup & pineapple juice

**16 €**

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# DINE

## *Teasers*

### **OLIVES // 5 €**

Green and black olives from Kalamata

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### **BREAKING BREAD // 8 €**

Variety of 3 types, olive oil 'From the Sea'  
cured lemon compound butter

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### **BOY SOLDIERS // 14 €**

Schiacciata bruschetta, black garlic,  
'Joka' beef Secreto, onion jam

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## *Nibbles*

### **VEGETARIAN POTHEAD // 14 €**

Choux pastry, asparagus, pine nuts,  
beetroot, goat's cheese

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### **TUNA TROPHY // 17€**

Yellowfin tartar, caviar, cured lemon, gold

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### **SASHIMI FROM THE PENINSULA // 18 €**

Kingfish sashimi, blue blinis, crème fraîche, coriander, lime

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### **VIETNAMESE SPRING ROLLS // 15 €**

Rice paper rolls, crudite,  
pickled shimeji mushrooms, Nuoc Cham dip

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### **ROLLED CARPACCIO // 17€**

Sustainable tuna, cucumber, coriander, harissa

# DINE

## *High Roller*

### **WAGYU TATAKI // 38€**

AI beef, fig BBQ, crudité, pancakes

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### **AMERICANA LAMB // 36€**

Three chop rack from Dierendonk, Scène hot sauce

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### **HONEST CAULIFLOWER // 26€**

Black garlic, spring onion, sesame

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## *Last Call*

### **THESE ARE NOT BELGIAN FRIES // 12€**

Triple cooked, parsley salt, truffle aioli

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### **CRISPY CREVETTES // 14 €**

Fried shrimp, avocado, Aleppo chili, sour cream, Harissa

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### **KIMCHI SANDO // 13 €**

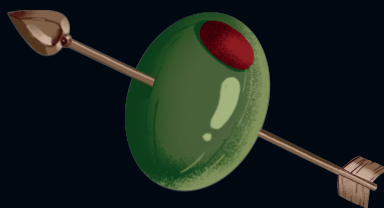
Brioche, homemade kimchi, Le Valet from 'La fruitèrie'

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### **SCÈNE TACOS // 16€**

Corn tortillas, Eryngii mushroom,  
mulato sauce, Pico de Gallo

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## *Dolci*

### **THE MISTRESS // 12 €**

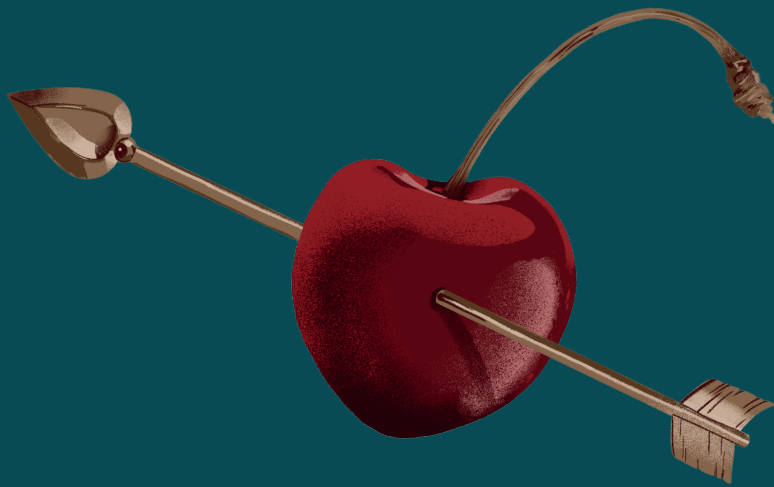
Aerated chocolate, date molasses, cocoa butter soil, praline gelato

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### **BALINESE SMUGGLER // 12 €**

Pain perdu, maple, Ras El Hanout sorbet, milk jam

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## *Mocktails*

### **THE THAI GUY**

*Creamy . Oriental . Fresh*

botaniets ginger & yuzu gin  
coconut milk, coconut water, pandan syrup  
lime & corriander

**12€**

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### **BABY KARMA**

*Floral . Exotic . Fizzy*

Botaniets gin, lychee & roses syrup,  
dried orange & tonic

**12€**

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### **VIRGIN GEISHA**

*Fruity . Rich . Luscious*

Geisha flower tea infusion , apple juice,  
almond & cherry syrurp, Supasawa

**11€**

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