

Welcome to era!

My culinary inspiration draws from classic European traditions, infused with global flavours I've gathered during my travels.

Each dish is thoughtfully crafted to blend tradition with innovation, offering a dining experience that's both comforting and exciting.

I invite you to embark on this culinary journey with me, where together we'll create unforgettable moments.

Chef Yonatan Cohen

SNACKS

Fresh oysters, pork garum, chili oil, finger lime / 2pcs

Oysters three ways, homemade sauces / 6pcs

Leek croquets, Caesar aioli, Comte cheese / 2pcs

Hamachi tartare, sourdough, horseradish, sour cream,
cucumber, trout roe and nori seaweed / 2pcs

Chopped rump steak, crispy potato shell,
bone marrow hollandaise / 2pcs
+ Belgian caviar

ENTREES

Sourdough bread by Mains, whipped miso butter

Grilled gem lettuce, Chamois cheese sauce, mustard herbs and
furikake

Roasted Jerusalem artichoke, creme fraîche,
blackened spinach and toasted yeast sauce

Charred Hamachi sashimi, radishes,
mandarin orange ponzu and chives oil

Kombu cured scallop, turnips, bergamot kosho, brown butter
and dashi sauce, Belgian Caviar

Flank steak and sweetbreads skewer, grilled French toast,
Café de Paris sauce

MAINS

Pork collar steak, potato puree, grilled kale, xo sauce and miso
chicken stock

Charcoal grilled duck breast, smoked beetroot, black garlic
“ketchup”, swiss chard and grilled blackberries

Charcoal grilled sea bass, Brussels sprouts, spinach, baby
potatoes
reduced buttermilk and trout roe sauce

Dry aged cuts by *Dierendonck*, gratin frites, organic vegetables
salad,
Bordelaise sauce
300gr Sirloin
800gr Prime-Rib