

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

Sourdough bread by Mains, whipped miso butter

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

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

Celeriac agnolotti, fresh morels, porcini butter sauce, and
toasted kombu oil

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

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

Grilled skate wing, fermented chili butter sauce, chopped
kimchi and langoustine oil

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 halibut, white asparagus, clams, buttermilk
reduction and green garlic

Dry aged cuts by *Dierendonck*, gratin frites, organic vegetables
salad,

Bordelaise sauce

300gr Sirloin

800gr Prime-Rib