

Welcome to era!

My culinary inspiration draws from classic European traditions, infused with global flavors 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

Fresh oysters with house made dipping sauces / 6pcs

10/ 24

Leek croquets, leeks aioli , Comte cheese / 2pcs

16

Chicken liver pate, Belgian waffle and preserved cherries / 2pcs

18

Hamachi tartare, sourdough, horseradish, sour cream,

cucumber and nori seaweed / 2pcs

18

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

22

ENTREES

Sourdough bread by Mains, whipped miso butter and pickles

8

Baby gem lettuce, mustard herbs, burnt raspberries,
whipped goat cheese and rye tuille

18

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

20

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

22

Skirt steak and sweetbreads skewer, grilled baby gem lettuce,
potato puree and Café de Paris sauce

33

MAINS

Grilled celeriac, celeriac and mushroom puree, porcini dashi sauce

Celeriac and mushroom "risotto", roasted wild mushrooms

32

Charcoal grilled Turbot, mussels and langoustine

Green peas and smoked bouillabaisse sauce

Sourdough toast, langoustine aioli

38

Flemish pork cutlet, miso and chicken stock

Roasted brioche, pork belly and kimchi

Grilled Broccoli, burnt pears, BBQ sauce

42

Roasted whole Sole fish, preserved lemon butter, celery oil

Potato puree

Charcoal roasted courgette and razor clams

11.5 (price per 100gr)

Dry aged cut, smoked beef stock

Potato terrine, grilled onions and a garlic puree

Salad

13.5 (price per 100gr)