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CULT

CULT
FOOD

BITES

TO SHARE

Oysters Nature - 3 pieces	3 pieces	12
Oysters Garnished (cold)	3 pieces	14
Oysters Gratinated (hot)	3 pieces	14
Bruschetta Tomato Basil	3 pieces	12
Bruschetta Smoked Salmon	3 pieces	15
Bruschetta Iberico Ham	3 pieces	15
Toast with smoked eel	3 pieces	15
<i>Granny Smith, sour cream</i>		
Mini Burgers		18
<i>Blood sausage and scallops</i>		
Goujonettes from Pladijs		22
<i>Tartar sauce</i>		
Dim sum (shrimp/pork)		12
Iberico Ham		17
<i>Tapenade artichoke, focaccia</i>		
Beef kebab with yogurt sauce		18
Lamb meatballs		16
<i>Spicy tomato sauce with black olives</i>		
Shrimp croquettes 5 pieces		14
Truffle croquettes 5 pieces		14
Iberico croquettes 5 pieces		14
French fries with Truffle mayonnaise		9
Olives		7
Bread and Naan Bread with Butter and Dip		9

APPETIZERS

TO SHARE ... OR NOT

Oysters Nature	6 pieces	24
Oysters Garnished (cold)	6 pieces	28
Oysters Gratinated (hot)	6 pieces	28
Squid Mediterranean style		18
<i>Limoncello mayonnaise</i>		
Scallops with parsnips and blood sausage		28
Ceviche of Sea Bass		22
<i>Lime - kombu - olive oil</i>		
Vitello Tonnato "Cult Style"		19
Lacquered Belly Bacon, structures of carrot		22
Pommes moscovite		55
<i>Wagyu and caviar</i>		
Cult croquettes		22
<i>Beef croquettes with bone marrow mayonnaise</i>		
Carpaccio of Wagyu		22
<i>Onion cream and Parmesan cream</i>		
Terrine of Foie gras with Brioche		26
Gravad Lax		22

MAIN COURSES

Our top beef selection

Butter aged beef 35

*Cult Specialty **

Lard Aged Thin Loin 38

*Cult Specialty **

Beef Wellington with truffle 48

*Cult Specialty **

Dry Aged "Noir Baltique" 49

Dry Aged "Galice" 49

Prime Ribeye "Slaney valley" 38

Filet Pur 48

Entrecôte Holstein 38

Steak Tartare 26

Potato preparation of your choice

Vol-Au-Vent 29

Potato preparation of your choice

Red-legged Partridge 38

Green cabbage, baby potatoes

Sliptone 29

Salad, fries

Cod, white wine sauce 38

Celeriac, butternut

Pithivier per 2 people 195

*Puff pastry with farmhouse chicken, foie gras and
truffle Cult Specialty **

POTATO PREPARATIONS

French fries

Croquettes

Mashed potatoes

VEGETABLES SIDE DISHES

Fresh Salad

Mushroom mix Warm

vegetable mix Chicory salad

SAUCES

Béarnaise

Pepe Republic of South Africaus

Mushroom Sauce

Beurre Maître-d'Hotel

Mayonnaise Truffle

mayonnaise

TRUFFEL OPTION

18

On any dish of your choice, you can let
us shave truffles

