



Chef's menu

3 courses	35	<i>Wine pairing (optional)</i>
4 courses	44	3 courses 18.5
5 courses	53	4 courses 25.5
		5 courses 32.5

This menu is only available per table, prices per person.

Starters

Oyster (3 PIECES)	
– shallot / red wine vinegar / lemon	9.5
– watercress / cucumber / dill	10.5
Ajo Blanco / brioche / grape / basil ☺	10.5
– supplement prosciutto	+2
Mackerel / basmati / Dutch shrimps / cucumber / miso / calamansi	11.5
Porkbelly BBQ / green asparagus / peanut / sambal matah / sake	11
Bouillabaisse / crostini / rouille / Gruyère	11
Steak tartare / egg yolk / apple caper / silverskin onion / rocket / sourdough	11.5
Ceviche / chiperones / melon / tomato / bergamot	12.5
Niçoise / lettuce / boquerones / tuna / haricot verts / egg / olive / capers ☺	14

Main Dishes

Steak bavette / savoy / cevenne onion / coffee / roasted garlic	23.5
Lamb / green peas / Opperdoezer Ronde / salsa verde / Madeira jus	22.5
Steak tartare / egg yolk / apple caper / silverskin onions / rocket / sourdough	18.5
Sea bream / baby potatoes / almond / eggplant / verjus	21.5
Plaice / riso nero / salty vegetables / salted lemon / mussels / razor clams / smoked eel	21.5
Ravioli / curry madras / butternut / Tom Kha Kai foam / macadamia nuts ☺	17

side Dishes

Bread / butter	4.5
Bread / eggplant / crème fraiche	5.5
Lettuce / Parmesan / parsley	4.5
Pointed cabbage BBQ	6.5
French fries / Dijon mayonnaise	4.5

Cheese – Erik's Delicatessen

Selection of 5 cheeses / plum loaf / rhubarb / apple syrup	12
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Desserts

Peach / sabayon / pistachio	8.5
Cherry / chocolate / crème fraîche / whiskey	8.5
Rhubarb / white chocolate / lime / tarragon	8.5

☺ *This dish is / can also be ordered as vegetarian
Do you have a food allergy? Please let us know!*