

# DINNER MENU

## STARTERS

<b>ZEEUWSE CREUSE NO. 3 (3 PIECES)</b>	Shallot, red wine vinegar, lemon Gin Mare granité, thyme, rosemary, basil	9.5 10.5
<b>RUNNER BEAN</b> 🌿	Messeklever, lemon, shimeji, spring onion	10.5
<b>PORKBELLY BBQ</b>	Green asparagus, peanut, sambal matah, saké	11
<b>BOUILLABAISSE</b>	Crostini, rouille, Gruyère	11
<b>STEAK TARTARE</b>	Egg yolk, apple caper, silver onion, rocket, sourdough	11.5
<b>CEVICHE</b>	Chiperones, melon, tomato, bergamot	12.5
<b>GREEN ASPARAGUS SALAD</b> 🌿	Little gem, black olives, walnut, salty lemon, burrata	12.5

## MAIN DISHES

<b>STEAK BAVETTE</b>	Potato, curry, Pied de Mouton, turnip, Madeira jus	23.5
<b>DUCK BREAST</b>	Mini beatroot, corn, garlic, hazelnut, duck jus	22.5
<b>STEAK TARTARE</b>	Egg yolk, apple caper, silver onion, rocket, sourdough	18.5
<b>PIKE-PERCH</b>	Jeruzalem artichoke, parsnip, salsify, pearl barley, eel sauce	21.5
<b>PLAICE</b>	Clams, mussels, fennel, wild carrot, bronze fennel	21.5
<b>RAVIOLI</b> 🌿	Celeriac, chanterelles, truffle, mizuna, Hollandaise	17
<b>SPRING CHICKEN</b>	Breast, leg, sweet potato, carrot, Cevenne onion, chicken liver	19

## DESSERTS

<b>COCONUT</b>	Mango, pineapple, white chocolate	8.5
<b>TARTE TATIN</b>	Beurre noisette, Macadamia nuts	8.5
<b>COFFEE</b>	Chocolate, Baileys, salted caramel, tonka beans	8.5

## CHEF'S MENU

3 courses 35

4 courses 44

5 courses 53

*Wine pairing (optional)*

3 courses 18.5

4 courses 25.5

5 courses 32.5

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

## SIDE DISHES

### BREAD

Butter 4.5

Eggplant, crème fraîche 5.5

### LETTUCE

Parmesan, egg, parsley 4.5

**POINTED CABBAGE BBQ** 6.5

### FRENCH FRIES

Dijon mayonnaise 4.5

## CHEESE

(from l'amuse)

### SELECTION OF 5 CHEESES

Raisin bread,  
apple syrup 12.5

🌿 *This dish is vegetarian.*

*Do you have a food allergy? Please let us know!*