

DINNER MENU

◇◇ STARTERS ◇◇

ZEEUWSE CREUSE NO. 3 (3 PIECES)	Shallot, red wine vinegar, lemon	9.5
MACKEREL 🌿	Avocado, cucumber, kohlrabi, herring caviar, purslane	11.5
BOUILLABAISSE	Crostini, rouille, Gruyère	11
STEAK TARTARE	Egg yolk, apple caper, silver onion, rocket, sourdough	11.5
YELLOWFIN TUNA	Ponzu, rettich, furikake	12.5
SALAD CHICORY 🌿	Saint Agur, walnut, black olive, sherry	12.5

◇◇ MAIN DISHES ◇◇

STEAK BAVETTE	Potato, curry, Pied de Mouton, turnip, Madeira jus	23.5
DUCK BREAST	Pumpkin, vadouvan, eringi, walnut, Vacherin Mont d'Or	22.5
STEAK TARTARE	Egg yolk, apple caper, silver onion, rocket, sourdough	18.5
ATLANTIC COD	Cockles, mussels, risotto, red shrimp, Granny Smith	21.5
RAVIOLI 🌿	Taleggio, cavolo nero, hazelnut, buckwheat	17

◇◇ DESSERTS ◇◇

COCONUT	Mango, pineapple, white chocolate	8.5
TARTE TATIN	Beurre noisette, Macadamia nuts	8.5
ORANGE	Vanilla, cacao, sponge cake	8.5

CHEF'S MENU

3 courses 35

4 courses 44

5 courses 51

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

VEGETABLES

Sugarsnaps, haricot verts 6

FRENCH FRIES

Dijon mayonnaise 4.5

CHEESE

(from l'amuse)

SELECTION OF 5 CHEESES

Raisin bread,
apple syrup 12.5

🌿 *This dish is vegetarian/option for vegetarian
Do you have a food allergy? Please let us know!*