



MENU

ENG

APPETIZERS

Oyster from Yerseke nr.4 p.p.	4.5
Chicken & waffle - caviar - maple syrup - hot sauce	14
Charcuterie	14
Sourdough bread - lemon butter	6
Blini - crème fraîche - fish eggs	10
Cheese beignet - Parmesan mayonnaise - 'Pecorino'	14
Chickenliver parfait - brioche - apricot mustard	13
Sardine schnitzel - sourdough - cucumber - ricotta	13
Bone marrow - langoustine - trout eggs	17

Please inform the staff about any allergies or dietary requests.

CHEFS MENU

3 courses	55
STARTERS	
Mackerel - seabuckthorn berry - radish - yuzu koshu	16
Steak tartare - bone marrow mayonnaise - capers	17
'New harvest' - French toast - 'Remeker' - sea vegetables	16
BBQ Celeriac - cèpes sauce - duxelles - walnut	13
MAINS	
Steak frites - peppercorn sauce	29
Kohlrabi-cavolo nero millefeuille - onion miso cream - Autumn truffle	21
Halibut - spinach - Dugléré - horse mushroom - leek	32
BBQ pointed cabbage - codium beurre blanc - wild rice	20
TO SHARE	
Grilled seabass - escabeche - bay leaf	55
500g langoustines from the barbecue - sobrasada butter	45
T-Bone steak - jus de veau - cracklings per 100 gram	14
SIDES	
Fries from 'Frietboutique' - Verlan mayonnaise	6
Butter lettuce - green beans - pearl onion - old cheese	7
Seasonal vegetables	8
DESSERTS	
Profiteroles - lemon curd - meringue - candied lemon	11
Coffee pastry cream - dark chocolate - pecannuts	11
Clafoutis - blackberry - Amarena-yogurt ice cream - 'kletskep'	11
Cheese from 'Fromagerie Kef' per cheese	4
brillat-Savarin, Cantal, Saint-Rémy, Bleu des Basques	