

APPETIZERS

Oyster from De Oesterij nr.4 p.p.	4.5
Chicken & waffle, caviar, maple syrup, hot sauce	14
Charcuterie	14
Sourdough bread with lemon butter	6
Blini, crème fraîche, fish eggs	10
Mussels, scotch bonnet, kaffir, fennel	14
Chickenliver parfait, brioche, apricot mostard	13
Oeuf mayonnaise, anchovies	5
Bone marrow, langoustine, trout eggs	17

Please inform the staff about any allergies or dietary requests.

CHEFS MENU

3 courses	49
STARTERS	
Steak tartare - smoked eel - pommes anna - crème fraîche	17
Hamachi -leche morado - mini corn - coriander mayonnaise	18
Tropea tarte tartin - 'Olde Remeker' - Granny Smith	14
Asparagus - morels - quail egg - mushroom beurre blanc	18
MAINS	
Steak frites - peppercorn sauce	29
Bouillabaisse - red mullet - shellfish - fennel - potato	32
Artichoke - Pecorino foam - la Ratte - spring onion	23
Red beetroot - cream of Duxelles - eryngii - black garlic	18
TO SHARE	
Grilled seabass - meunière beurre blanc	55
500g langoustines from the barbecue - sobrassada butter	45
Côte de Boeuf - bone marrow salsa	per 100 gram 13
SIDES	
Fries from 'Frietboutique' - Verlan mayonnaise	6
Butter lettuce - green beans - pearl onion - old cheese	6
Seasonal vegetables	8
DESSERTS	
Cheese from 'Fromagerie Kef'	16
Millefeuille - crème suisse - rhubarb - honey - mint	12
Paris-Brest - caramel ganache - almond - vanilla icecream	11