

APPETIZERS

Oyster from Yerseke 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	55
STARTERS	
Steak tartare - tempura shiso - dashi mayo - sambai egg	17
Green bean salad - crispy onion - vadouvan - almond cream	13
Tartelette - Dutch shrimps - cocktail sauce - tomato	19
MAINS	
Steak frites - peppercorn sauce	29
Skate wing - broad beans - lardo - buttermilk beurre blanc	30
White beans - turnip - celery - smoked beurre blanc	21
TO SHARE	
Grilled seabass - escabeche - bay leaf	55
500g langoustines from the barbecue - sobrasada butter	45
Côte de Boeuf - veal jus salsa	per 100 gram 13
SIDES	
Fries from 'Frietboutique' - Verlan mayonnaise	6
Butter lettuce - green beans - pearl onion - old cheese	7
Seasonal vegetables	8
DESSERTS	
Cheese from 'Fromagerie Kef' brillat-Savarin, Saint-Rémy, Cantal, Bleu des Basques	per cheese 4
Profiteroles - crème suisse - pistachio - white chocolate	11
Fruit coupe - seasonal fruits - fruit and chocolate sorbet	13