RESTAURAN, PRINSENGO NINGO NEW TREE ON THE CONTRACTOR OF THE CONTR

Tomato with buttermilk panna cotta, laurel, watermelon and horseradish	12
Roasted leek with la ratte potato mousse, caramelised hazelnut, bread crumb and a sauce of Dutch old cheese	13
Steak tartare with pommes anna, egg yolk and bottarga	16
Scallops with pickled vegetables, aji amarillo, crispy corn and lardo	17
Crab tartelette with crab foam, green apple, crab salad, tomato and lime	16
Corn chicken, bbq corn, chicken thigh rouleau and a chicken gravy	23
Catch of the day Daily p	rice
Artichoke, white beans, chanterelles, spring onion and beurre blanc	21
Seabass from the gril, beurre noisette, grilled lemon	45
Steak frites	26
Côte de Boeuf, bone marrow, shallot 12 per 100	gran
Fries with Verlan sauce	6
Green salad	5
Seasonal vegetables	6
Cheeseplatter	14

Please inform us about any allergies or dietary requests.

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Millefeuille with crème suisse, peaches, vanilla ice cream	12
Chocolate mousse with dutch spice cake, chocolate sorbet and maldon	12