



LUNCH

BITES

Oysters from De Oesterij nr.4 p.p.

Bread with beurre noisette and almonds

Charcuterie

Chickenliver parfait with cornichon, apricot mustard and brioche toast

Clams in white wine with boudin noir

Bone marrow with langoustine and trout eggs

Terrine de campagne, cornichon, toast

Blini with creme fraiche and fish eggs

Oeuf mayonnaise with anchovies

4	Lunch Formula 2 Courses	28
6	Starter & Main	
14	Scallops with a shiso tempura, celeriac xo remoulade, beurre rouge	17
13	Steak tartare with pommes anna, egg yolk and bottarga	16
18	Roasted leek with la ratte potato foam, caramelized hazelnut, breadcrumbs and cheese sauce	13
12		
8	Celeriac and portobello millefeuille with winter truffel	23
5	Steak frites	26
	Ravioli with porcini	18
	Toasted sourdough with burrata and mushrooms	16
	Sea bass from the grill, beurre noisette, capers	45
	Côte de Boeuf, bone marrow, shallot	12 per 100 gram
	Fries with Verlan sauce	6
	Green Salad	5
	Seasonal vegetables	7
	Cheese platter	14
	Millefeuille with crème suisse, peaches, vanilla ice cream	12
	Chocolate mousse with dutch spiced cake, chocolate sorbet and maldon	12

Please inform us about any allergies or dietary requests.

BEAUJOLAIS NOUVEAU 2023

SNACKS

Oysters from De Oesterij nr.4 p.p.	4
Bread with beurre noisette and almonds	6
Charcuterie	14
Chickenliver parfait with cornichon, apricot mustard and brioche toast	13
Clams in white wine with boudin noir	18
Bone marrow with langoustine and trout eggs	12
Terrine de campagne, cornichon, toast	12
Blini with creme fraiche and fish eggs	8
Oeuf mayonnaise with anchovies	5
Lunch Formula 2 Courses	28
Starter & Main	

BEAUJOLAIS NOUVEAU 2023

Hamachi of Yellowtail, black garlic, celeriac, shimeiji and sauerkraut	17
Steak tartare with pommes anna, egg yolk and bottarga	16
Roasted leek with la ratte potato foam, caramelized hazelnut, breadcrumbs and cheese sauce	13
<i>Pâté en croûte</i>	14
Pumpkin with roasted cevenne onion, beluga lentils, king boletus mushroom and a cepes beurre blanc	23
Sea bass from the grill, beurre noisette, capers	45
Steak frites	26
Côte de Boeuf, bone marrow, shallot	12 per 100 gram
Ravioli with porcini	18
Bruchetta with burrata and mushrooms	16
<i>Coq au vin Beaujolais Nouveau</i>	24
Fries with Verlan sauce	6
Green Salad	5
Seasonal vegetables	6
Cheese platter	14
Millefeuille with crème suisse, peaches, vanilla ice cream	12
Chocolate mousse with dutch spiced cake, chocolate sorbet and maldon	12