

APPETIZERS

Oyster no.4 from Yerseke - mignonette	4.5
Oyster no.4 from Yerseke - Champagne beurre blanc	5.5
Sourdough bread 'Stadsbakkerij As' - yeast butter	6
Oeuf mayonnaise - smoked eel	7
Mushroom parfait - brioche - cornichon	9
Mussels - spicy bisque - lemon	15
Chicken & waffle - caviar - maple syrup - hot sauce	14
Charcuterie - Ibérico - Chorizo - Salchichón	14
Blini - crème fraîche - fish eggs	10
Cheese beignet - Comté - Pecorino mayonnaise Supplement black autumn truffle 2,5 p.p	10
Chicken liver parfait - brioche - apricot mustard	13
Langoustine toast - boudin noir - Piment d'Espelette	14

Allergies or dietary wishes? please Let us know

CHEFS MENU

3 courses	55
STARTER	
Steak tartare - oyster mayonnaise - crème fraîche - sourdough croutons	17
Yellowtail kingfish - bresaola - beurre noisette - kumquat	18
Roasted pumpkin - ricotta - hazelnut - garam masala - sherry vinaigrette	16
MAIN	
Steak frites - peppercorn sauce	29
Halibut - sauerkraut eel beurre blanc - macadamia - truffle - pommes mousseline - brussels sprouts	32
Pointed cabbage - 'Boeren Goudse Opleg' sauce - BBQ pointed cabbage cream - Amsterdam onion - smoked almond crumble	25
TO SHARE	
Grilled seabass - salted lemon fish beurre blanc - pimenton oil	55
BBQ langoustines 500gr - sobrasada & Café de Paris butter	52
T-Bone steak - Champouzu jus de veau - egg yolk - cracklings Per 100 gram	14
SIDES	
Frites from 'Frietboutique' - Dijonnaise	6
Butter lettuce - green beans - pearl onion - 'Gouda'	7
Seasonal vegetables	7
DESSERTS	
Chocolate nemesis - pecan caramel ice cream - beurre noisette	12
Tartelette Bourdaloue - frangipane - pear - lemon ice cream	11
Cheese from 'Fromagerie Kef' Merlijn, Crayeux de Ronq, Overjarig Schaap, Cashel blue	Per cheese 4

MENU

ENG

