

CHEF'S MENU

3 COURSES

WINE PAIRING

Starter - main course - dessert	54, ⁵⁰	24, ⁰⁰
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4 COURSES

Starter - intermediate - main course - dessert	62, ⁵⁰	34, ⁰⁰
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5 COURSES

Starter - intermediate - intermediate - main course - dessert	75, ⁰⁰	45, ⁰⁰
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6 COURSES

Starter - intermediate - intermediate - main course - cheese - dessert	89, ⁵⁰	55, ⁰⁰
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The above menus include an amuse-bouche & bread.
On Fridays and Saturdays, these menu's are only available per table.

APPETIZERS

Oysters from Zeeland (per piece)

Plain lemon	4, ⁷⁵
Classic wine vinegar shallot	4, ⁷⁵
Japanese ponzu citrus	4, ⁷⁵

Sourdough bread

Creamy butter olive oil Maldon salt	8, ⁵⁰
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Brioche bread

Creamy butter olive oil Maldon salt	8, ⁵⁰
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Charcuterie

Iberico Pata negra	18, ⁵⁰
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Our dishes may contain allergens; please inform our staff.



STARTERS

Veal

21,⁵⁰

Pastrami | tartare | tomato | garlic | tarragon |
sourdough crisp | sorbet

Hamachi

21,⁵⁰

Gravlax | miso | cucumber | green beans | lovage |
pastille

Melon 🌿

19,⁵⁰

Cream cheese | crispy chili | ponzu | Thai basil |
granita | wild rice

SOUPS

Artichoke cream soup

9,⁵⁰

Artichoke hearts | tomato | green herb oil

Supplement Pata negra

3,⁰⁰

Bisque

14,⁰⁰

Lobster | fennel | green asparagus | chives

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MAIN COURSES

Surinamese chicken 29,⁵⁰

Curry masala | marinated red onion | sweet-and-sour cucumber | crispy roti | curry potato | green beans

Tournedos 39,⁵⁰

Carrots | red wine gravy | béarnaise sauce | pommes duchesse

Mullet fillet 32,⁵⁰

Fregula | pesto | green asparagus | peas | fennel | beurre blanc | herb oil | crispy seaweed

Orzo 27,⁵⁰

Burrata | basil sauce | tomato | green asparagus | Taggia olives | zucchini blossoms

SIDE DISHES

Fries 6,⁵⁰

Mayonnaise | sea salt

Truffle fries 8,⁵⁰

Truffle mayonnaise | parmesan | cress

Green salad 8,⁰⁰

Sweet-and-sour vegetables | sourdough croutons | pine nuts

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DESSERTS

Strawberry

12,⁵⁰

Yogurt | lemon | basil | elderflower | crumble

Scroppino dessert

11,⁵⁰

Limoncello | citrus | prosecco | almond | vanilla

Cheese

16,⁰⁰

Quince jelly | pecan | raisin bread | apple-pear syrup

Coffee with dune liqueur

17,⁵⁰

Assorted sweets | four varieties | rotating selection

DESSERT WINE



Viberti Moscato d'Asti

11,⁰⁰

ITALY

Intense aromas of grapes, peach and white flowers; light and sparkling.

Chapoutier, Banyuls Rimage Rouge

12,⁵⁰

FRANCE

Notes of black and stewed fruit, cocoa; sun-ripened flavor with fine tannins.

SPECIAL COFFEES

Irish coffee (whiskey)

9,⁵⁰

Italian coffee (Amaretto)

9,⁵⁰

Spanish coffee (Tia Maria)

9,⁵⁰

French coffee (Grand Marnier)

9,⁵⁰

Steenenburg coffee (dune liqueur)

9,⁵⁰

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