

## CHEF'S MENU

### 3 COURSES

WINE PAIRING

|                                 |                   |                   |
|---------------------------------|-------------------|-------------------|
| Starter - main course - dessert | 54, <sup>50</sup> | 24, <sup>00</sup> |
|---------------------------------|-------------------|-------------------|

### 4 COURSES

|                                                |                   |                   |
|------------------------------------------------|-------------------|-------------------|
| Starter - intermediate - main course - dessert | 62, <sup>50</sup> | 34, <sup>00</sup> |
|------------------------------------------------|-------------------|-------------------|

### 5 COURSES

|                                                                  |                   |                   |
|------------------------------------------------------------------|-------------------|-------------------|
| Starter - intermediate - intermediate -<br>main course - dessert | 75, <sup>00</sup> | 45, <sup>00</sup> |
|------------------------------------------------------------------|-------------------|-------------------|

### 6 COURSES

|                                                                           |                   |                   |
|---------------------------------------------------------------------------|-------------------|-------------------|
| Starter - intermediate - intermediate -<br>main course - cheese - dessert | 89, <sup>50</sup> | 55, <sup>00</sup> |
|---------------------------------------------------------------------------|-------------------|-------------------|

### EXTRA COURSE

GLASS

|           |  |                   |
|-----------|--|-------------------|
| Scroppino |  | 11, <sup>00</sup> |
|-----------|--|-------------------|

The above menus include an amuse-bouche & bread.  
On fridays and saturdays, these menus are available per table only.

## APPETIZERS

### Oysters from Zeeland (per piece)

|                              |                  |
|------------------------------|------------------|
| Classic   mignonette   lemon | 4, <sup>75</sup> |
|------------------------------|------------------|

|                        |                  |
|------------------------|------------------|
| Japanese   ponzu   soy | 4, <sup>75</sup> |
|------------------------|------------------|

### Sourdough bread

8,<sup>50</sup>

Creamy butter | olive oil | Maldon salt

### Brioche bread

8,<sup>50</sup>

Creamy butter | olive oil | Maldon salt

### Charcuterie

18,<sup>50</sup>

Iberico | Pata negra

Our dishes may contain allergens; please inform our staff.



## STARTERS

### Argentine Prawn

21,<sup>50</sup>

Kimchi | Okonomiyaki | nashi pear | chamomile | yuzu | sorbet | crispy chicken skin

### Free-range Chicken

21,<sup>50</sup>

Little gem lettuce | chicken salad | Kesbeke pickles | capers | bacon cream crumble

### Celeriac Ham

19,<sup>50</sup>

Pearl barley from Alkmaar | aged crumbly cheese | sage | black garlic cream | balsamic vinegar | hazelnut

## SOUPS

### Tom Kha Phak 🌿

10,<sup>50</sup>

Glass noodles | shiitake | spring onion | sweet and sour cauliflower

14,<sup>00</sup>

### Bisque

Lobster | green apple | chives

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## MAIN COURSES

|                  |                   |
|------------------|-------------------|
| <b>Tournedos</b> | 39, <sup>50</sup> |
|------------------|-------------------|

Chicory | chestnut mushrooms | shallot | duxelles |  
crispy potato | red port jus

|                 |                   |
|-----------------|-------------------|
| <b>Monkfish</b> | 31, <sup>50</sup> |
|-----------------|-------------------|

Aubergine | courgette | tomato | ratatouille |  
Choron sauce

|                    |                   |
|--------------------|-------------------|
| <b>Duck Breast</b> | 29, <sup>50</sup> |
|--------------------|-------------------|

Pumpkin | sea buckthorn berry | pommes confit |  
rilette | orange jus

|                                        |                   |
|----------------------------------------|-------------------|
| <b>Gorgonzola &amp; Walnut Ravioli</b> | 27, <sup>50</sup> |
|----------------------------------------|-------------------|

Parsnip | spinach | green asparagus | shimeji | dashi  
beurre blanc

## SIDE DISHES

|              |                  |
|--------------|------------------|
| <b>Fries</b> | 6, <sup>50</sup> |
|--------------|------------------|

Mayonnaise | sea salt

|                      |                  |
|----------------------|------------------|
| <b>Truffle fries</b> | 8, <sup>50</sup> |
|----------------------|------------------|

Truffle mayonnaise | parmesan | cress

|                    |                  |
|--------------------|------------------|
| <b>Green salad</b> | 8, <sup>00</sup> |
|--------------------|------------------|

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

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## DESSERTS

|                                                       |                   |
|-------------------------------------------------------|-------------------|
| <b>Plum</b>                                           | 11, <sup>50</sup> |
| Lemon verbena   crumble   prosecco   almond ice cream |                   |
| <b>Mocha</b>                                          | 11, <sup>50</sup> |
| Hazelnut   dulce de leche   blood orange ice cream    |                   |
| <b>Cheese</b>                                         | 16, <sup>00</sup> |
| 5 cheeses   garnishes   nut bread                     |                   |
| <b>Coffee with Duinen liqueur and friandises</b>      | 17, <sup>50</sup> |
| Four varieties   changing assortment                  |                   |

## DESSERT WINES



|                                                                                                                          |                   |
|--------------------------------------------------------------------------------------------------------------------------|-------------------|
| <b>Viberti Moscato d'Asti</b>                                                                                            | 11, <sup>00</sup> |
| ITALY<br>Intense aromas of grapes, peach and white flowers; light and sparkling.                                         |                   |
| <b>Chapoutier, Banyuls Rimage Rouge</b>                                                                                  | 12, <sup>50</sup> |
| FRANCE<br>Notes of black and stewed fruit, cocoa; sun-ripened flavor with fine tannins.                                  |                   |
| <b>Chateau Grand Jauga Sauternes</b>                                                                                     | 14, <sup>50</sup> |
| FRANCE<br>Golden yellow, sweet and velvety, with aromas ranging from roasted hazelnut and almond paste to dried apricot. |                   |

## SPECIAL COFFEES

|                                          |                  |
|------------------------------------------|------------------|
| <b>Irish coffee</b> (whiskey)            | 9, <sup>50</sup> |
| <b>Italian coffee</b> (Amaretto)         | 9, <sup>50</sup> |
| <b>Spanish coffee</b> (Tia Maria)        | 9, <sup>50</sup> |
| <b>French coffee</b> (Grand Marnier)     | 9, <sup>50</sup> |
| <b>Steenenburg coffee</b> (dune liqueur) | 9, <sup>50</sup> |

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