

CHEF'S MENU

3 COURSES

WINE PAIRING

Starter - main course - dessert 52,⁵⁰ 24,⁰⁰

4 COURSES

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

5 COURSES

Starter - intermediate - intermediate -
main course - dessert 72,⁵⁰ 42,⁵⁰

6 COURSES

Starter - intermediate - intermediate -
main course - cheese - dessert 85,⁰⁰ 52,⁵⁰

The above menus include an amuse-bouche & bread.
These menus are available on Fridays and Saturdays per table only.

APPETIZERS

Oysters from Zeeland (per piece)

Plain | lemon 4,⁷⁵

Classic | wine vinegar | shallot 4,⁷⁵

Granite | pickle | mustard seeds 4,⁷⁵

Sourdough bread

7,⁵⁰

Creamy butter | olive oil | Maldon salt

Brioche bread

7,⁵⁰

Creamy butter | olive oil | Maldon salt

Charcuterie

18,⁵⁰

Iberico | pata negra

Our dishes may contain allergens; please inform our staff.



STARTERS

Smoked trout 21,⁵⁰

Ajo blanco | pickled grapes | fennel | asparagus

Tataki angus 21,⁵⁰

Sweet-and-sour vegetable chutney | wasabi sorbet | yuzu | green apple | asparagus

Le Puy lentil salad  19,⁵⁰

Romesco | goat cheese | radish | falafel | almond

SOUPS

Asparagus soup from Cromvoirt (local)

Green herbs | asparagus

Vegetarian: 64-degree egg 9,⁵⁰

Fish: smoked salmon 12,⁵⁰

Meat: hay-cured ham 12,⁵⁰

Bisque 14,⁰⁰

Lobster | tomato | crème fraîche | chives

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MAIN COURSES

Brabant-style Asparagus

White asparagus | poached egg | Hollandaise sauce
| baby potatoes | parsley | butter

Vegetarian: 64-degree egg 27,⁵⁰

Fish: smoked salmon 32,⁵⁰

Meat: hay-cured ham 32,⁵⁰

Tournedos

39,⁵⁰

Wild garlic | morel mushrooms | green vegetables |
asparagus | red wine sauce

Sea bass

29,⁵⁰

Mediterranean | ratatouille | tomato | olive | mussel
| tarragon | beurre blanc

Lamb

37,⁵⁰

Tabbouleh | eggplant | apricot | ras el hanout sauce
| Fillet | braised lamb neck

Gadogado 🌿

27,⁵⁰

Peanuts | coconut | tofu | vegetable salad |
crispy onions

SIDE DISHES

French 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
Romanoff crumble crème suisse vanilla ice cream	
Passion fruit	11, ⁵⁰
Cheesecake white chocolate passion fruit sorbet	
Cheese	15, ⁰⁰
Assortment of 5 cheeses garnishes and nut bread	
Coffee with dune liqueur and petit fours	17, ⁵⁰
Assortment 4 varieties subject to change	

DESSERT WINE

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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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