

## A LA CARTE

14<sup>00</sup>

### STARTERS

GLAZED PORKBELLY  
pumpkin, couscous, sea buckthorn

LANGOUSTINE  
potato foam, bisque, crunchy  
potato

NORTH SEA CRAB  
kohlrabi, watercress, French dressing

STEAK TARTARE  
beetroot, mustard, broth, free range egg

24<sup>00</sup>

### MAIN COURSES

VEAL SWEETBREAD  
radish, truffle, thyme

FLAMED SEABASS  
cockles & razor clams, basil, kohlrabi

FRIED RIBSTEAK  
salsify, silver onion, potato

BRILL  
fennel, dill, jerusalem artichoke

LAMB RIDGE  
corn, aioli

8<sup>50</sup>

### DESSERT

POACHED PEAR  
mascarpone, crumble, caramel

FRENCH TOAST  
vanilla ice cream

CHOCOLATE  
crumble, caramel, tonka bean

### CHEESES

9<sup>00</sup>

4PIECES

KIJSROND / GEITENBRIE /  
LE PETIT DORUVAEL/ BLAUW KLAVER  
quince jam, walnut

PERMANENT EXHIBITION

42<sup>50</sup>  
48<sup>00</sup>

4 COURSE MENU \*  
5 COURSE MENU

\* TARTARE OF HAMACHI  
green curry, daidai

\* LIGHTLY COOKED SEABASS  
corn, cucumber, daikon

BRILL  
fennel, dill, jerusalem artichoke

\* FRIED RIB STEAK  
salsify, silver onion, potato

\* POACHED PEAR  
Mascarpone, crumble caramel

UNDER CONSTRUCTION...

COMING SOON..

ATELIER

75<sup>00</sup> 15 COURSE TASTING MENU

CHIBOUST OF CUCUMBER AND APPLE  
mint, avocado, lime

SALAD OF CRAB AND KOHLRABI  
watercress, French dressing

HAMACHI  
green curry, daidai

PORKBELLY  
surf & turf

CEVICHE OF SEABASS  
tomato, onion gravy, burrata

BROTH WITH EGG  
steak tartare

OYSTER  
poached, smoked soy

VEAL SWEETBREAD  
rettich, truffle, thyme

SORREL GRANITE  
elderflower

BRILL  
fennel, dill, jerusalem artichoke

LAMBSRACK  
corn from the bbq, aioli

KIJSROND  
quince jam, walnut

MANGO, PASSIONFRUIT  
curd

POACHED PEAR  
mascarpone, crumble, tonka bean

FRENCH TOAST  
vanilla ice, caramel