

A LA CARTE

14⁰⁰

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

24⁰⁰

MAIN COURSES

VEAL SWEETBREAD
radish, truffle, thyme

FLAMED SEABASS
cockles & razor clams, basil, kohlrabi

FRIED RIB STEAK
beef cheeks, peas, rocket

SMOKED HALIBUT
vichyssoise, herring caviar, mustard leaf

LAMBSRACK
corn from the bbq, aioli

8⁵⁰

DESSERT

CHERRY
mascarpone, crumble, dill

FRENCH TOAST
vanilla ice cream

CHOCOLATE
crumble, caramel, tonka bean

CHEESES

9⁰⁰ 4^{PIECES}

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

PERMANENT EXHIBITION

42⁵⁰
48⁰⁰

4 COURSE MENU *
5 COURSE MENU

* GAMBIA & GRILLED PORKBELLY
sorrel, spicy lime, chervil

* BROTH OF OXTAIL & THYME
radish, spring onion, roasted garlic

FLAMED SEABASS
cockles & razor clams, basil, kohlrabi

* FRIED RIB STEAK
beef cheeks, peas, rocket

* CHERRY
mascarpone, crumble, dill

UNDER CONSTRUCTION...

COMING SOON..

ATELIER

75⁰⁰ 1.5 COURSE TASTING MENU

CHIBOUST OF CUCUMBER AND APPLE
mint, avocado, lime

SALAD OF CRAB AND KOHLRABI
watercress, French dressing

EEL
carrot, olive cake

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
elder blossom

SMOKED HALIBUT
vichyssoise, herring caviar

LAMBSRACK
corn from the bbq, aioli

KIJSROND
quince jam, walnut

MANGO, PASSIONFRUIT
curd

CHERRY
tonka bean, dill

FRENCH TOAST
vanilla ice, caramel