



À la carte

STARTERS

SHRIMP	30
Jerusalem artichoke, soy, dashi, sea buckthorn	
BEEF TENDERLOIN CARPACCIO	30
Capers, pine nuts, truffle, shallot, aceto Supplement duck liver - 15,-	
DUCK LIVER TERRINE	35
Apple, Calvados, onion, brioche	
LANGOUSTINE	45
Carrot, zucchini, salted lemon, baharat, dukkah	

MAIN COURSES

RED FISH	45
Carrot, zucchini, salted lemon, baharat, dukkah	
ANJOU PIGEON	45
Beetroot, macadamia, blackberry, tawny port, dark chocolate	
BEEF TENDERLOIN (GRAIN-FED)	55
Belgian endive, hazelnut, apple, celeriac, pearl onion, veal jus	

DESSERTS

BLOOD ORANGE	17.50
Grapefruit, tarragon, mascarpone, cheesecake	
SELECTION OF CHEESES FROM AFFINEURS VAN TRICHT	20
Quince, date, tomato-mustard chutney, walnut	

For parties of **four** guests or more, we exclusively serve our multi-course menus.

Our dishes may contain traces of allergens that are legally required to be declared.



Bites

Zeeuwse flat oyster 0000 - The Netherlands	per piece	5.75
Zeeuwse flat oyster - Special 0000 - The Netherlands	per piece	6.75
Bellota-ham (80 g) Pan con tomate		27.50



Menu

SHELLFISH

RAZOR CLAM, COCKLE, MUSSEL, GRAPE, VERJUS, ALMOND, AJO BLANCO

SHRIMP

JERUSALEM ARTICHOKE, SOY, DASHI, SEA BUCKTHORN

RED FISH

ZUCCHINI, BOUILLABAISSE, LEMON, FENNEL

VEAL CHEEK

SWEETBREAD, MUSHROOM, POTATO, HOLLANDAISE

FREE-RANGE CHICKEN

BELGIAN ENDIVE, HAZELNUT, APPLE, CELERIAC, PEARL ONION, ALBUFERA SAUCE

CHEESE SELECTION

QUINCE, DATE, TOMATO-MUSTARD CHUTNEY, WALNUT

BLOOD ORANGE

GRAPEFRUIT, TARRAGON, MASCARPONE, CHEESECAKE

5 COURSES	Shellfish, Shrimp, Red mullet, Free-range chicken, Cheese selection or Blood orange	90
6 COURSES	Shellfish, Shrimp, Red mullet, Veal cheek, Free-range chicken, Cheese selection or Blood orange	107
7 COURSES	Shellfish, Shrimp, Red mullet, Veal cheek, Free-range chicken, Cheese selection, Blood orange	125

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