

RESTAURANT MEZGER

BITES BEFORE

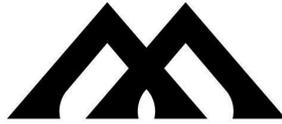
Zeelandic flat oyster 4/0	a piece	4
	per 1/2 dozen	22
Persian Caviar		
Black Pearl	per 10gr	33
<i>Refined nutty flavor, from sturgeons that are at least 4 years old</i>		
Metzger Bites		14.5
<i>'To share' with a selection of refined meats, cheeses and delicacies. The name 'Metzger Bites' is a nod to Dr. Johan Georg Mezger's father, who worked as a butcher ('Metzger' in German) in Amsterdam.</i>		

CHEFS' MENU

4 Course Menu	57,5
5 Course Menu	62,5
6 Course Menu	72,5
7 Course Menu	82,5

For groups consisting of 6 guests or more, we kindly request for you to choose the same number of courses for the entire group when choosing a "Chefs' Menu".

When choosing Á La Carte, a maximum of two different dishes per course applies.



RESTAURANT
MEZGER

À LA CARTE

Goat cheese, pumpkin, carrot, ras el hanout | 18

Razor clams, kohlrabi, green apple, crème fraîche, shellfish foam | 18

Scallop, little gem lettuce, potato, caper berry leaf, olive, vadouvan | 21.5

Dutch Yellowtail Kingfish, cockles, coconut, pak choi, green curry | 21.5

Mabré of chicken and duck liver, chicken liver, Jerusalem artichoke, beetroot, onions, sea buckthorn | 22.5

Sea bass, tomato, basil, fennel, lemon | 22.5

Monkfish, crab, cauliflower, crab sauce | 31

Venison, fregola, porcini mushrooms, truffles | 32

Cheese assortment | 16

Apple, pear, honey, granola, orange | 15.5

Dark and white chocolate, Baileys, hazelnut, almond | 15.5

Wine pairing

8.5 per glass

*If allergies and/or nutritional restrictions apply or are not yet made known to us, please inform our staff.
This so our chefs can be informed about these allergies and / or restrictions and make adjustments in the menu.*

Our dishes may contain traces of legally defined allergens.

If changes are made to the dishes we are in our right to charge an additional price.