

MENU DU CHEF

Menu selected by Andrès Delpeut

LIGHTLY SMOKED MACKEREL

Lardo di Colonnata, cream cheese, pickle merengue,
rye bread, sprat cream, bacon-tarragon saus
Force Majeure, Chenin Blanc, Swartland, South Africa 8

GAMBA

Ramsoms cream, leek, green tomato chutney, herring caviar
*Siefersheim, Wagner-Stempel, Silvaner,
Rheinhessen, Germany 11*

PICKLED CODFISH

Quick kimchi, crab cake, shiitake,
daikon, black sesame sauce
*Cérvoles, Les Garrigues, Chardonnay and Macabeo,
Costers del Serge, Spain 13*

MILLEFEUILLE

Celeriac and celery, hazelnut,
reduced celeriac jus, jalapeño gel
Claus Preisinger, Zweigelt, Burgenland, Austria 9

ROULEAU OF VEAL

Ravioli stuffed with spinach and bone marrow,
red onion, sage jus
*Les Millieres, Gardies, Grenache, Syrah, Carignan
Roussillon, France 11*

HAZELNUT & HONEY

Hazelnut cake, apple crème, cherry meringue,
crème fraiche ice-cream, oat crunch
Classic Cream Sherry Rey Fernando de Castilla, Spain 8

Dinner voucher

A festival of flavours in an envelope.
We can make a personalized dinner voucher
for every occasion

Menu to be ordered per table

Six courses 89

Five courses 79

Four courses 64

without millefeuille

without millefeuille & gamba

Daily changing lunch menu 31.50 or 41.50

Two or three courses with coffee or tea and mignardises

Graphic design & bookbinding:

www.janniedegroot.nl

in collaboration with Atelier Kloosterman

Caviar & Oysters

IMPERIAL PEARL ^{10, 30 OR 100 GRAM} **35, 85 or 275**

Served with blinis, crème fraîche, traditional garnish

DAVID HERVÉ'S ROYAL CABANON NO. 3

PER PIECE **6**

Atlantic ocean

UMAMI FINES DE CLAIRE ^{PER PIECE} **5**

Provence of Zealand

FLAT 'ZEEUWSE' NO. 4 ^{PER PIECE} **6**

Provence of Zealand

Entrees

CYLINDER OF SESAME SEEDS 21

Tuna, wasabi, cream cheese, soy dressing

Carl Loewen, Quant Alte Reben, Riesling, Mosel, Germany 10

HUMMUS 20

Mini vegetables, cucumber pearls, quinoa cracker, cresses, dukkah herbs

Vincent Caillé, Je t'aime mais j'ai soif,

special aromatic blend, France 8

CORNETTO OF LOBSTER 38

Lobster salad, mango and red pepper sorbet, lacquered lobster claws

Corps de Loup, Viognier, Rhone, France 12

LIGHTLY SMOKED MACKEREL 20

Lardo di Colonnata, cream cheese, pickle merengue, rye bread, sprat cream, bacon-tarragon saus

Force Majeure, Chenin Blanc, Swartland, South Africa 8

BEEF TARTAR ROLLS 22

Turnip, mizuna, mustard cream, mustard vinaigrette

Vale da Capucha VR, Fernao Pires, Lisboa, Portugal 10

Mid-courses

TRUFFLE RISOTTO 48

Foam of wild mushrooms, poached egg, fresh truffle

Meursault, Les Tillets, Bouzereau-Gruere,

Chardonnay, Bourgogne, France 25

FRIED FOIE GRAS 32

Peach-bean salad, dried peach, crispy chicken skin, pistachio ice-cream

2001 Chateau Sigalas Rabaud, Sauvignon/Semillon,

Sauternes, France 20

GAMBA 22

Ramsons cream, leek, green tomato chutney, herring caviar

Siefersheim, Wagner-Stempel, Silvaner,

Rheinhessen, Germany 11

Main courses

MILLEFEUILLE 22

Celeriac and celery, hazelnut,

reduced celeriac jus, jalapeño gel

Zweigelt, Claus Preisinger, Zweigelt, Burgenland, Austria 9

PICKLED CODFISH 26

Quick kimchi, crab cake, shiitake,

daikon, black sesame sauce

Cérvoles, Les Garrigues, Chardonnay and Macabeo,

Costers del Serge, Spain 13

RED MULLET FILET 42

Langoustine, lardo di Colonnata, Waldorf salad,

sourdough, verjus with smoked mullet liver sauce

Spätburgunder, Jean Stodden, Pinot Noir, Ahr, Germany 10

LAMB BACK FROM THE BBQ 32

Green herbs crust, marinated cucumber,

avocado rice gnocchi, green curry, crispy garlic

La Bruja de Rozas, Comando G, Grenache,

Sierra de Gredos, Spain 15

ROULEAU OF VEAL 30

Ravioli stuffed with spinach and bone marrow, red onion, sage jus

Les Millieres, Gardies, Grenache, Syrah, Carignan

Roussillon, France 11

Classics

SEA BASS IN SALT CRUST 90

Five different spring vegetables with puree,

watercress, beurre blanc, crispy potato

Meursault, Les Tillets, Bouzereau-Gruere,

Chardonnay, Bourgogne, France 25