

# 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 merengue,  
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](http://www.janniedegroot.nl)

in collaboration with Atelier Kloosterman

## Caviar & Oysters

### **IMPERIAL PEARL** <sup>10, 30 OR 100 GRAM</sup> **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** <sup>PER PIECE</sup> **5**

Provence of Zealand

### **FLAT 'ZEEUWSE' NO. 4** <sup>PER PIECE</sup> **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