

Menu February / March 2020

"Menu"

Terrine

Celeriac / potato / bbq / hazelnut /
ice cream of beurre noisette

Codfish

Smoked eel / herring roe / fennel /
dill / beurre blanc

* Halibut

Laquered / oyster / nori / dashi /

Beef

Calf's cheek / oxtail / onion / miso / own gravy

** Cheese

Selection of farmer cheeses
with rye-raisin bread

Banana

Cake / chocolate / peanut / toffee ice cream

4-courses menu Cordial	€ 65,00
5-courses menu Gastronomique	€ 75,00 (Cordial +*)
6-courses menu Puur Genieten	€ 85,00 (Gastronomique +**)

With our menu we can serve matching wines.
Every course a matching glass of wine nine euro per glass.

Do you have an allergy? Let us know!

Starters

Foie Gras
Oyster / green olive /
beetroot € 24,50

Sea bass
Smoked eel / caviar / vichyssoise € 27,50

Entremets

Turbot
Oxtail / belotta ham / truffle /
celeriac sauce € 27,50

Gnocchi
Burrata / artichoke / tomato / basil /
parmesan € 22,50

Main courses

Lobster
Caviar / white chocolate / vanilla /
pineapple / coulis € 24,50/ €37,50

Anjou pigeon
Goose liver / pumpkin / potato "poffertje" /
pigeon gravy / vintage tea € 35,00

Desserts

Cheese
Selection of farmer cheeses
with rye-raisin bread € 17,50

Pear
Almond / toffee / muscovado /
vanilla ice cream