



MENU

ENG

APPETIZERS

Oyster from Yerseke nr.4 p.p.	4.5
Sourdough bread - lemon butter	6
Oeuf mayonnaise - smoked eel	7
Mushroom parfait - brioche - cornichon	9
Chicken & waffle - caviar - maple syrup - hot sauce	14
Charcuterie	14
Blini - crème fraîche - fish eggs	10
Cheese beignet - Parmesan mayonnaise - 'Pecorino'	10
Chickenliver parfait - brioche - apricot mustard	13
Bone marrow - langoustine - trout eggs	17

Please inform the staff about any allergies or dietary requests.

CHEFS MENU

3 courses	55
STARTERS	
Steak tartare - green pepper mayonnaise - pommes allumettes	17
Hamachi - sauerkraut sambai - XO vinaigrette	18
BBQ beet - pecannuts - BBQ beet cream - beurre rouge	13
MAINS	
Steak frites - peppercorn sauce	29
Cod - bisque - Dutch shrimps - cabbage - la ratte	32
Pumpkin portobello millefeuille - duxelles cream - truffle	23
TO SHARE	
Grilled seabass - smoked fish beurre blanc - bay leaf	55
500g langoustines from the barbecue - sobrasada butter	45
T-Bone steak - jus de veau - cracklings per 100 gram	14
SIDES	
Fries from 'Frietboutique' - Verlan mayonnaise	6
Butter lettuce - green beans - pearl onion - 'Gouda'	7
Seasonal vegetables	8
DESSERTS	
Poached pear - shortbread - sabayon eau de vie - baked white chocolate - ginger ice cream	11
Dark chocolate mousse - chestnut - mascarpone - rum	11
Cheese from 'Fromagerie Kef' per cheese	4
Brillat-Savarin, Cantal, Pont-l'Évêque, Bleu des Basques	