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Spring leaves  
Old Beemster, orange, fennel  
Brown crab, jalapeño, sour cream  
Shiitake, foie gras, umeboshi

Sea bass in passionfruit tiger milk, coconut, lime

‘Potato ‘os a moelle’  
veal tartare with smoked herring, veal marrow, Imperial caviar

‘Blue lobster cooked in warm lobster jelly’  
verbena, lobster caramel, white asparagus, vanilla

‘Sea bass puffed on the scales’  
smoked eel, verjus, sauerkraut, crispy eryngi, fresh grape

‘Roe deer roasted in hay’  
lemongrass, lime leaf, quince with mustard

‘Chocolate & Roquefort’

‘Apple’  
apple and ginger sorbet, salted caramel, black walnut

Or

‘Gianduja chocolate’  
Jenever and juniper berry, smoked salt, raw cacao bean

€228

## STARTERS

‘Oyster Ice Cream’ lightly smoked consommé of turbot, hazelnut, Imperial caviar	68
‘Potato ‘os a moelle’ veal tartare with smoked herring, veal marrow, Imperial caviar	68
‘Langoustine’ confit in duck fat, coffee, sauce of dashi and duck liver	63

## FISH

‘Blue lobster poached in warm ‘zolderspek’ jelly’ vin jaune, lobster caramel, winter truffle	68
‘Sea bass puffed on the scales’ smoked eel, verjus, sauerkraut, crispy eryngi, fresh grape	58
‘Turbot confit in laurel oil’ Zeeuwse platte oyster, veal marrow, red wine jus	98

## MEAT

‘Anjou pigeon ‘a la Romaine’ stuffed with black olive and pigeon garum, jus gras with juniper berry gratin of the organs and morels	68
‘Crispy veal sweetbread’ winter truffle, Jerusalem artichoke ‘risotto’ with Epoisse, salted yuzu marmelade	68
‘Roe deer roasted in hay’ lemongrass, lime leaf, quince with mustard	73

## DESSERTS

‘Dutch cheese selection’	23
‘Apple’ ginger, salted caramel and black walnut	23
‘Gianduja chocolate’ Jenever and juniper berry, smoked salt, raw cocoa bean	23
‘Kriek’ sour cherries’ Whiskey sour sorbet, kriek foam and red pepper	23