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Autumn leaves
Old Beemster, orange, fennel
Brown crab, lavender, sour cream
Shiitake, foie gras, umeboshi

Jerusalem artichoke
Dutch shrimps, garlic vinaigrette, Belper Knolle



'Ventreche' of bluefin tuna with Imperial caviar,
salad of roasted broccoli with mustard vinaigrette and Gillardeau oyster

'Langoustine confit in duck fat' with arabica bean
sauce of dashi and duck liver

OR

'Ravioli of dulce and kelp seaweed with white Alba truffle'
sauce of yeast and ketchup of seaweed
(Supplement €73)

'Sea bass puffed on the scales'
with smoked eel, jus made of fermented cabbage and black winter truffle

'Hare shoulder à la royale' with white Alba truffle
gnocchi "gratin dauphinois" and porcini mushroom



'Chocolate & Roquefort'

'Apple'
apple and ginger sorbet, salted caramel

OR

'Gianduja chocolate'
verbena, lapsang souchong, raw cacao



Menu €238

STARTERS

'Ice cream of Gillardeau oyster' with hazelnut, lightly smoked consommé of turbot and Imperial caviar

'Ventreche' of Bluefin tuna with Imperial caviar, salad of roasted broccoli, mustard vinaigrette and Gillardeau oyster

'Potato 'os a moelle' with smoked herring, veal tartare, veal marrow and Imperial caviar

'Langoustine confit in duckfat' with arabica bean, sauce of dashi and duck liver

MAIN COURSES

'Blue lobster' poached in 'zolderspek' jelly with black winter truffle and sauce vin jaune

'Sea bass puffed on the scales' with smoked eel, jus made of fermented cabbage and black winter truffle

'Crispy veal sweetbread', cream of BBQ sardines with braised artichoke and sardine garum

'Roe deer roasted in hay' with padron pepper jus, plums and mustard ketchup

'Hare shoulder à la royale' with white Alba truffle, gnocchi "gratin dauphinois" and porcini mushroom

DESSERTS

'Dutch cheese selection' with jam from Joke

'Apple' and ginger sorbet with salted caramel

'Gianduja chocolate' with verbena, Lapsang Souchong and raw cacao

'Gieser Wildeman pear' with chicory, huxelrebe and rose sorbet
Minimum preparation time of 30 minutes

3 COURSES OF CHOICE (STARTER | MAIN | DESSERTS)

€238

4 COURSES OF CHOICE (STARTER | STARTER/MAIN | MAIN | DESSERTS)

€298