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Summer 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

‘Kingcrab poached in smoked butter and courgette flower’
sauce of verveine and piparra peppers with vanilla

Seabass puffed on its scales
shellfish broth finished with Gillardeau oyster
sprouted fennel with Pernod



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



‘Chocolate & Roquefort’

‘Apple’
apple and ginger sorbet, salted caramel

OR

‘Dutch Strawberries’
rose with ice cream of Picobello goat cheese



Menu €248

À LA CARTE $\frac{2}{2}$

STARTERS

Ice cream of Gillardeau oyster with hazelnut
lightly smoked consommé of turbot with 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 duck fat with arabica bean
Albufera with dashi

'Kingcrab poached in smoked butter and courgette flower'
sauce of verveine and piparra peppers with vanilla

MAIN COURSES

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

Seabass puffed on its scales, shellfish broth finished with Gillardeau oyster
sprouted fennel with Pernod

Turbot roasted over embers with yuzu
seaweed pil-pil, celeriac and black Australian winter truffle

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

Anjou pigeon poached and then roasted with black olive tapenade, rehydrated beetroot
jus with offal and rosemary

DESSERTS

'Dutch cheeses' with jam from Joke

Apple and ginger sorbet with salted caramel

Gianduja chocolate with verbena, Lapsang Souchong and raw cacao

Dutch strawberries, with rose and ice cream of Picobello goat cheese.

3 COURSES OF CHOICE (STARTER | MAIN | DESSERTS) €238
4 COURSES OF CHOICE (STARTER | STARTER/MAIN | MAIN | DESSERTS) €298