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Winter leaves
Old Beemster, black truffle, orange
Brown crab, jalapeño, sour cream
Shiitake, foie gras, umeboshi

Blue lobster, vanilla, cauliflower, lemongrass, Imperial caviar

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

'Blue lobster cooked in warm 'zolderspek' jelly'
vin jaune, lobster caramel, winter truffle

'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