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Winter 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

"Zeeuwse platte" oyster  
hazelnut, kale and preserved lemon

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

'Pigeon roasted with olive and pigeongarum under the skin'  
dehydrated beetroot, sauce vierge with preserved oranges and capers



'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

'Pigeon roasted with olive and pigeongarum under the skin' dehydrated beetroot, sauce vierge with preserved oranges and capers

## 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