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*Spring 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

'COOKED POTATOES' WITH BLACK TRUFFLE
*Épouse and Bresse chicken extraction
(Supplement €38)*

SEA BASS PUFFED ON THE SCALES WITH SMOKED EEL
Jus made of fermented white asparagus with elderflower

CRISPY VEAL SWEETBREAD WITH CREAM OF SARDINES FROM THE BBQ
Braised artichoke in butter with sardine garum

'Chocolate & Roquefort'

APPLE
apple and ginger sorbet, salted caramel

Or

GIANDUJA CHOCOLATE
With verbena, lapsang souchong, raw cocoa

Or

STRAWBERRY
Ice cream of Picobello cheese and marinated strawberries with rose

€228,-

STARTERS

'ICE CREAM OF GILLARDEAU OYSTER' WITH HAZELNUT <i>Lightly smoked consommé of turbot, Imperial caviar</i>	68
'VENTRECHE' OF BLUEFIN TUNA WITH IMPERIAL CAVIAR <i>Salad of roasted broccoli with mustard vinaigrette and Gillardeau oyster</i>	68
'POTATO 'OS A MOELLE' WITH SMOKED HERRING <i>Veal tartare with veal marrow and Imperial caviar</i>	68
LANGOUSTINE CONFIT IN DUCKFAT WITH ARABICA BEAN <i>Sauce of dashi and duck liver</i>	63
'COOKED POTATOES' WITH BLACK TRUFFLE <i>Époussé and Bresse chicken extraction</i>	78

MAIN COURSES

BLUE LOBSTER COOKED IN ZOLDERSPEK JELLY WITH VIN JAUNE <i>Lobster caramel and black truffle</i>	98
SEA BASS PUFFED ON THE SCALES WITH SAUERKRAUT <i>Smoked eel and marinated grape with black truffle</i>	78
TURBOT CONFIT IN LAUREL OIL WITH 'JUS DE TÊTE' <i>Veal marrow and oyster</i>	98
CRISPY VEAL SWEETBREAD WITH CREAM OF SARDINES FROM THE BBQ <i>Braised artichoke in butter with sardine garum</i>	78
ROE DEER ROASTED IN HAY WITH PADRON PEPPER JUS <i>Plum and mustard ketchup</i>	68

DESSERTS

DUTCH CHEESE SELECTION	23
APPLE AND GINGER SORBET WITH SALTED CARAMEL	23
GUANDUJA CHOCOLATE WITH VERBENA, LAPSANG SOUCHONG, RAW COCOA	23
GIESER WILDEMAN PEAR WITH CHICORY, HUXELREBE AND VIOLET SORBET <i>(Minimal preparation time of 30 minutes)</i>	23
STRAWBERRY WITH ICE CREAM OF PICOBELLO CHEESE AND MARINATED STRAWBERRIES WITH ROSE	23