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

Sea bass in passionfruit tiger milk, coconut, lime

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

'Blue lobster cooked in warm lobster jelly'
verbena, lobster caramel, white asparagus, vanilla, morels

'Sea bass puffed on the scales'
smoked eel, rhubarb and shallot, vin jaune, leek

'Roe deer roasted in hay'
lemongrass, padron pepper, quince with mustard

'Chocolate & Roquefort'

'Apple'
apple and ginger sorbet, salted caramel, black walnut

Or

'Gianduja chocolate'
lapsang souchong, smoked salt, raw cocoa 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

MAIN COURSES

'Blue lobster poached in warm lobster jelly' verbena, lobster caramel, white asparagus, vanilla	68
'Turbot confit in laurel oil' Zeeuwse platte oyster, veal marrow, red wine jus	98
'Crispy veal sweetbread' celeriac with black winter truffle, Epoisse, salted yuzu marmelade	68
'Roe deer roasted in hay' lemongrass, padron pepper, quince with mustard, young parsnips	73

DESSERTS

'Dutch cheese selection'	23
'Apple' ginger, salted caramel and black walnut	23
'Gianduja chocolate' lapsang souchong, smoked salt, raw cocoa bean	23
'Kriek' sour cherries' Whiskey sour sorbet, kriek foam and red pepper	23