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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 bimi with mustard vinaigrette and Gillardeau oyster

LANGOUSTINE CONFIT IN DUCK FAT WITH ARABICA BEAN
Sauce of dashi and duck liver

Or

'COOKED POTATOES' WITH WHITE ALBA TRUFFLE
*Oude Beemster cheese and pheasant extraction
(Supplement €48)*

SEA BASS PUFFED ON THE SCALES WITH SAUERKRAUT
Smoked eel and marinated grape with black truffle

ROE DEER ROASTED IN HAY WITH PADRON PEPPER JUS
Plum with mustard

'Chocolate & Roquefort'

APPLE
apple and ginger sorbet, salted caramel

Or

GIANDUJA CHOCOLATE
With verbena, lapsang souchong, raw cocoa

€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 bimi 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 WHITE ALBA TRUFFLE <i>Oude Beemster cheese and pheasant extraction</i>	88

MAIN COURSES

BLUE LOBSTER COOKED IN ZOLDERSPEK JELLY WITH VIN JAUNE <i>Lobster caramel and white Alba truffle</i>	128
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 SWEATBREAD WITH CREAM OF SARDINES FROM THE BBQ <i>Artichoke braised in butter with sardines garum</i>	78
ROE DEER ROATSED IN HAY WITH PADRON PEPPER JUS <i>Plum with mustard</i>	68

DESSERTS

DUTCH CHEESE SELECTION	23
APPLE AND GINGER SORBET WITH SALTED CARAMEL	23
GIANDUJA 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