

2 — 2

Autumn 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

'Tagliatelle of dulce seaweed with white Alba truffle'
beurre blanc of yeast and ketchup of seaweed
(Supplement €73)

'North Sea turbot cooked in fig leaves'
porcini mushrooms fried on sourdough, sauce of Manzanilla sherry

'Dutch hare' with Époisses
sauce royale and pommes soufflé



'Chocolate & Roquefort'

'Apple'
apple and ginger sorbet, salted caramel
OR

'Gianduja chocolate'
verbena, lapsang souchong, raw cocoa



Menu €238

À LA CARTE **2**
2

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 Australian winter truffle and vin jaune

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

'North Sea turbot cooked in fig leaves'
porcini mushrooms fried on sourdough, sauce of Manzanilla sherry

'Crispy veal sweetbread' with cream of sardines from the BBQ, braised artichoke in butter with sardine garum

'Roe deer roasted in hay' with padron pepper jus, plum and mustard ketchup

'Dutch Hare with Époisses and white Alba truffle
Sauce royale and pommes soufflé

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