

# 2 — 2

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

'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



'Chocolade & Roquefort'

'Apple'  
apple and ginger sorbet, salted caramel  
OR

'Gianduja chocolade'  
verbena, lapsang souchong, raw cocoa  
OR

'Strawberry'  
ice cream of Picobello cheese and marinated strawberries with rose



Menu €228

## STARTERS

|                                                                                                                         |    |
|-------------------------------------------------------------------------------------------------------------------------|----|
| 'Ice cream of Gillardeau oyster' with hazelnut, lightly smoked consommé of turbot and Imperial caviar                   | 68 |
| 'Ventreche' of Bluefin tuna with Imperial kaviaar, salad of roasted broccoli, mustard vinaigrette and Gillardeau oyster | 68 |
| 'Potato 'os a moelle' with smoked herring, veal tartare, veal marrow and Imperial caviar                                | 68 |
| 'Langoustine confit in duckfat' with arabica bean, sauce of dashi and duck liver                                        | 63 |

## MAIN COURSES

|                                                                                                              |    |
|--------------------------------------------------------------------------------------------------------------|----|
| 'Blue lobster' poached in 'zolderspek' jelly with stuffed morels, white asparagus, and vin jaune             | 88 |
| 'Sea bass puffed on the scales' with smoked eel, jus made of fermented white asparagus with elderflower      | 68 |
| 'Tarbot' confit in laurel oil with 'Jus de tête', veal marrow and oyster                                     | 98 |
| 'Crispy veal sweetbread' with cream of sardines from the BBQ, braised artichoke in butter with sardine garum | 78 |
| 'Roe deer roasted in hay' with padron pepper jus, plum and mustard ketchup                                   | 68 |

## DESSERTS

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| 'Dutch cheese selection' with jam from Joke                                       | 23 |
| 'Apple' and ginger sorbet with salted caramel                                     | 23 |
| 'Gianduja chocolate' with verbena, Lapsang Souchong and raw cocoa                 | 23 |
| 'Strawberry' with Picobello cheese ice cream and marinated strawberries with rose | 23 |