

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

'Ventrèche' of bluefin tuna 'kissed by fire'
bimi, Imperial caviar, mustard and Gillardeau oyster

'Langoustine confit in duck fat'
arabica bean, sauce of dashi and duck liver

Or

'Cooked potatoes'
Oude Beemster, white Alba truffle, chicken broth, nutmeg
(Supplement €48)

'Sea bass puffed on the scales'
smoked eel, vin jaune, black truffle, BBQ leek

'Roe deer roasted in hay'
lemongrass, padron pepper, plum 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
'Ventrèche' of bluefin tuna 'kissed by fire' bimi with Imperial caviar, mustard vinaigrette and Gillardeau oyster	68
'Langoustine' confit in duck fat, arabica bean, sauce of dashi and duck liver	63
'Cooked potatoes' Oude Beemster, white Alba truffle, chicken broth, nutmeg	88

MAIN COURSES

'Sea bass puffed on the scales" smoked eel, vin jaune, black truffle, BBQ leek	68
'Turbot confit in laurel oil' Gillardeau oyster, veal marrow, red wine jus, roasted leek	98
'Crispy veal sweetbread' sauce of sardines from the BBQ, green asparagus with apricot and chanterelle	68
'Roe deer roasted in hay' lemongrass, padron pepper, plum with mustard	73

DESSERTS

'Dutch cheese selection'	23
'Apple' ginger, salted caramel and black walnut	23
'Gianduja chocolate' lapsang souchong, smoked salt, raw cocoa bean	23