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Winter leaves
Old Beemster, orange, fennel
Brown crab, lavender, sour cream
Shiitake, 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

"Zeeuwse platte" oyster
hazelnut, kale and preserved lemon

'Sea bass puffed on the scales'
with smoked eel, jus made of sauerkraut and black truffle

'Pigeon roasted with olive and tapenade under the skin'
dehydrated beetroot, pigeon jus with juniper berry

OR

'Boeuf Rossini style'
,hollandaise with Dutch shrimps, tarragon and briny mesclun



'Chocolate & Roquefort'

'Apple'
apple and ginger sorbet, salted caramel

OR

'Gianduja chocolate'
verbena, lapsang souchong, raw cacao



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, Albufera with dashi

MAIN COURSES

'Blue lobster' poached in 'zolderspek' jelly with black truffle and sauce vin jaune

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

'Turbot confit in oil of laurel' with 'jus de tête', veal marrow and oyster

'Crispy veal sweetbread', cream of BBQ sardines with braised artichoke and sardine garum

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

'Pigeon roasted with olive and tapenade under the skin'
dehydrated beetroot, pigeon jus with juniper berry

'Boeuf Rossini style', hollandaise with Dutch shrimps, tarragon and briny mesclun

DESSERTS

'Dutch cheeses' 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