

# 2 | 2

Winter leaves  
Old Beemster, black truffle, orange  
North sea crab, jalapeño, avocado  
Brioche, lobster, lardo di colonnata, Imperial caviar  
Shiitake, foie gras, umeboshi

'Potato 'os a moelle'  
veal tartare with smoked herring, veal marrow, Imperial caviar

'Lobster cooked in warm 'zolderspek' jelly'  
vin jaune, lobster caramel, winter truffle

'Sea bass puffed on the scales'  
smoked eel, verjus, sauerkraut, crispy eryngi, fresh grape

'Dutch hare filet with long pepper'  
sauce 'a la Royale', ravioli 'dauphinoise', white Alba truffle

'Chocolate & Roquefort'

'Apple'  
apple and ginger sorbet, salted caramel, black walnut

Or

'Gianduja chocolate'  
cranberry, smoked salt, raw cacao 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
'Langoustine' confit in duck fat, coffee, sauce of dashi and duck liver	63

## FISH

'Blue lobster poached in warm 'zolderspek' jelly' vin jaune, lobster caramel, winter truffle	68
'Sea bass puffed on the scales' smoked eel, verjus, sauerkraut, crispy eryngi, fresh grape	58
'Dover sole poached in milk whey' koji beurre blanc, cabbage stewed with cockles, duxelles with white Alba truffle	128

## MEAT

'Anjou pigeon 'a la Romaine' stuffed with black olive and pigeon garum, jus gras with juniper berry toast with the organs, mushroom and foie gras	68
'Wagyu A5' oxtail XO, oyster hollandaise, Brussel sprouts	98
'Dutch hare filet with long pepper' sauce 'a la Royale', ravioli 'dauphinoise', white Alba truffle	128

## DESSERTS

'Dutch cheese selection'	23
'Apple' ginger, salted caramel and black walnut	23
'Gianduja chocolate' cranberry, smoked salt, raw cocoa bean	23
'Kriek' sour cherries' crispy pistache, kriek foam and red pepper	23