



## BITES

<b>PATA NEGRA [60 GR]</b>	16
<b>SOURDOUGH &amp; ROMESCO</b>	8
<b>TACO [3 PSC]</b> rendang - atjar - kentjoer	16
<b>TARTELETTE [4 PCS]</b> beetroot - miso - blackberry	10
<b>CORNFRIITERS [4 PCS]</b> salsa aji - melon - coriander	11

## OYSTER

<b>"CLASSIC"</b> red wine vinegar - lemon - shallot	6,5
<b>SMOKEY PALOMA</b> mezcal - orange - rosemary	7
<b>SPRITZ</b> Aperol - cava - olive oil	6,5
<b>OYSTER TASTING</b> 2 x 3 oysters	36

## FRENCH TOAST

<b>IBERICO</b> Pata Negra - truffle - shallot	18
<b>LOBSTER ROLL</b> lobster - celery - cajun	19
<b>MUSHROOM</b> chanterelle - chives - truffle	16

## TASTING MENU

<b>3 COURSE TASTING MENU</b> including sides	55
<b>5 COURSE TASTING MENU</b>	79
<b>ALL IN 5 COURSE TASTING MENU</b> including wine & cocktail pairing, water, coffee/tea	129

## FROM THE LAND

<b>STEAK TARTARE</b> tartelette - aged soya - summer truffle	20
<b>SHORTRIB</b> smoked mousseline - chives - crackling	20
<b>POLDERLAMB</b> fresh peas - girolles - peanut	21
<b>CHICKEN</b> sesame hollandaise - watercress - hatosi	20

## FROM THE GARDEN

<b>TOMATO</b> strawberry - pepper - basil	15
<b>ZUCCHINI</b> pistachio - BBQ lemon - curry	15
<b>TARTELETTE HAWAII</b> carrot - pineapple - celeriac	13
<b>CAULIFLOWER</b> brown butter - dashi - black truffle	16
<b>BBQ LEEK</b> goat yogurt - lovage - quinoa	16
<b>EGGPLANT</b> pecan - miso caramel - sourdough	15

## CAVIAR

<b>OSCIETRA 30 GR</b>	72
<b>OSCIETRA 50 GR</b> <i>served with:</i> <i>liquid tortilla - chives - Panne Carasau</i>	99
<b>AS A SUPPLEMENT [5GR]</b> <i>on anything and everything</i>	15

## WEEK SPECIAL

<b>SURF &amp; TURF</b> short rib - BBQ lobster - smoked mousseline	38
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## FROM THE SEA

<b>HAMACHI CRUDO</b> grapefruit ceviche - tomato - coriander	21
<b>SEPIA</b> ajo blanco - turnip - algae	17
<b>COD</b> miso - kibbeling - umami sauce	18
<b>SEABASS</b> cabbage - beurre blanc - salmon caviar	21

## FROM THE BARBEQUE

<b>KUSHIYAKI</b> mackerel - soy - furikake	19
<b>LOBSTER TAIL</b> agro dolce - pepper	39
<b>HOLSTEIN DRY AGED RIBEYE [300GR]</b> red wine sauce - smoked mousseline	59
<b>HOLSTEIN CÔTE DE BOEUF [600GR]</b> red wine sauce - smoked mousseline	85

## SIDES

<b>FRENCH FRIES</b> dill mayonaise	8
<b>TRUFFLE FRIES</b> truffle - Parmesan	12
<b>SUMMER SALAD</b> seasonal green salad	7
<b>SOLO SET</b> fries & salad	10

## NOT ON THE MENU

[ask the service]	..
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## DESSERTS

<b>STRAWBERRY</b> lovage - kombucha - rhubarb	14
<b>CARAMEL</b> chocolate - whisky - merengue	15
<b>RASPBERRY TART</b> raspberry - almond - tarragon	14
<b>SUMMER BERRIES</b> yoghurt - cherry balsamic - lime leaf	13

## ICE CREAM [PER SCOOP]

<b>WHISKY CARAMEL</b>	5
<b>LOVAGE SORBET</b>	5
<b>YOGHURT CHERRY BALSAMIC</b>	5
<b>STRAWBERRY SORBET</b>	5

## CHEESE SELECTION

<b>SELECTION OF 3</b> Chanteraine - Zilte Zeeuwse - Bastiaanse blauw	18
<b>SELECTION OF 5</b> Chanteraine - Zilte Zeeuwse - Comté - Remeker ryp - Bastiaanse blauw	29

*served with nut bread & compote*

## SWEETS

<b>PATE DE FRUIT STRAWBERRY</b>	1.5
<b>FUDGE SEA SALT CARMEL</b>	3
<b>MADELEINES [2 PCS]</b> madeleines - seabuckthorn cream	7.5
<b>COFFEE &amp; FRIANDISES</b> coffee/tea by choice - fudge - pate de fruit	8

### Did you know...

...that we serve a different tasting menu every month, completely focused on the season?

...we have a DJ every Thursday, Friday and Saturday

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