



LUNCH 12:00 - 15:00 DINNER 17:30 - 22:00

BITES

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| PATA NEGRA [60 GR] | 16 |
| SOURDOUGH & WHIPPED BROWN BUTTER caramelized salt & spices | 8 |
| TACO [3 PSC] rendang - atjar - kentjoer | 16 |
| RADISH TART [4 PCS] filo - Remeker cheese - lovage | 10 |
| TARTELETTE [4 PCS] eggplant - miso - sesame | 12 |

OYSTER

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| "CLASSIC" red wine vinegar - lemon - shallot | 6,5 |
| SMOKEY PALOMA mezcal - blood orange - rosemary | 7 |
| GREEN TEA ponzu - yoghurt - matcha | 6,5 |
| OYSTER TASTING 2 x 3 oysters | 36 |

FRENCH TOAST

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| IBERICO Pata Negra - truffle - shallot | 19 |
| SMOKED SALMON fennel - sea urchin - orange | 20 |
| MUSHROOM seasonal mushrooms - chives - truffle | 17 |

TASTING MENU*can only be ordered for the entire table*

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

FROM THE LAND

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| STEAK TARTARE tartelette - aged soya - autumn truffle | 21 |
| SHORTTRIB smoked mousseline - crispy curly cale | 20 |
| DUCK BREAST five spices - beetroot - rice vinegar | 21 |
| PHEASANT PIE chestnut - cep mushroom - parsnip | 19 |

FROM THE GARDEN

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| PUMPKIN grapefruit - pumpkin seeds - juniper berries | 15 |
| RED CHICORY purple carrot mousse - smoked nuts - shiso | 13 |
| CAULIFLOWER brown butter - hazelnut - black truffle | 17 |
| SMOKED CHINESE CABBAGE black garlic - togarashi crunch - leek oil | 16 |

WEEK SPECIAL

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| SURF & TURF shortrib - smoked mousseline - BBQ langoustine | 38 |
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FROM THE SEA

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| HAMACHI CRUDO ajo blanco - kaffir lime - seaweed | 20 |
| SCALLOP [PER PCS] harissa gratin - scallion - seaweed | 16 |
| COD miso - kibbeling - umami sauce | 18 |
| SEABASS cabbage - beurre blanc - salmon caviar | 21 |

FROM THE BARBEQUE

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| MONKFISH YAKITORI sea buckthorn - teriyaki - furikake | 19 |
| MAI-TAKE MUSHROOM liquid tortilla - piment - red cabbage | 18 |
| HOLSTEIN DRY AGED RIBEYE [400GR] red wine sauce - smoked mousseline | 69 |

SIDES

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| FRENCH FRIES dill mayonaise | 8 |
| TRUFFLE FRIES truffle - Parmesan | 13 |
| AUTUMN SALAD seasonal green salad | 7 |
| SOLO SET fries & salad | 10 |

DESSERTS

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| CHOCOLATE sea buckthorn sorbet - caramel - pecan | 15 |
| PUMPKIN SPICE CRÈME BRÛLÉE bergamot sorbet - ginger bread spices | 13 |
| TOMPOUCE vanilla mascarpone - passionfruit - pear | 12 |

ICE CREAM [PER SCOOP]

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| COFFEE | 5 |
| SEA BUCKTHORN | 5 |
| BERGAMOT | 5 |
| VANILLA | 5 |

CHEESE SELECTION

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| 3 CHEESES Chanteraine - Zilte Zeeuwse - Bastiaanse blauw | 18 |
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*served with nut bread & compote***SWEETS**

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| PATE DE FRUIT TANGERINE & CINNAMON | 1.5 |
| FUDGE SEA SALT CARMEL | 3 |
| FINANCIER with pistachio & apple | 7.5 |
| COFFEE & FRIANDISES coffee/tea by choice | 8 |
| pate de fruit - fudge | |

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