



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

**BITES**

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

**OYSTER**

<b>"CLASSIC"</b> red wine vinegar - lemon - shallot	6.5
<b>SMOKEY PALOMA</b> mezcal - blood orange - rosemary	7
<b>GREEN TEA</b> ponzu - yoghurt - matcha	6.5
<b>OYSTER TASTING</b> 2 x 3 oysters	36

**FRENCH TOAST**

<b>IBERICO</b> Pata Negra - truffle - shallot	19
<b>SMOKED SALMON</b> fennel - sea urchin - orange	20
<b>MUSHROOM</b> seasonal mushrooms - chives - truffle	17

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

<b>3 COURSE TASTING MENU</b>	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 - autumn truffle	21
<b>VEAL SHOULDER</b> smoked mousseline - pumpkin - parsley	20
<b>DUCK BREAST</b> five spices - beetroot - rice vinegar	21
<b>BALLOTINE OF CORN FED CHICKEN</b> red chicory - king bolete - chicken liver & foie gras sauce	20

**FROM THE GARDEN**

<b>PUMPKIN</b> grapefruit - pumpkin seeds - juniper berries	15
<b>SEASONAL ROOT TARTARE</b> herb gazpacho - burrata - watercress	14
<b>CAULIFLOWER</b> brown butter - hazelnut - black truffle	17
<b>SMOKED CHINESE CABBAGE</b> black garlic - togarashi crunch - leek oil	16

**WEEK SPECIAL**

<b>SURF &amp; TURF</b> veal shoulder - smoked mousseline - BBQ langoustine	38
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**FROM THE SEA**

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

**FROM THE BARBEQUE**

<b>SEA TROUT KUSHIYAKI</b> sea buckthorn - teriyaki - furikake	16
<b>MAI-TAKE MUSHROOM</b> liquid tortilla - piment - red cabbage	18
<b>HOLSTEIN DRY AGED RIBEYE [400GR]</b> red wine sauce - smoked mousseline	69

**SIDES**

<b>FRENCH FRIES</b> dill mayonnaise	8
<b>TRUFFLE FRIES</b> truffle - Parmesan	13
<b>SALAD</b> seasonal green salad	7
<b>SOLO SET</b> fries & salad	10

**DESSERTS**

<b>CHOCOLATE</b> sea buckthorn sorbet - caramel - pecan	15
<b>PUMPKIN SPICE CRÈME BRÛLÉE</b> bergamot sorbet - gingerbread spices	13
<b>TOMPOUCE</b> vanilla - passion fruit - pear	12

**ICE CREAM [PER SCOOP]**

<b>COFFEE</b>	5
<b>SEA BUCKTHORN</b>	5
<b>BERGAMOT</b>	5
<b>VANILLA</b>	5

**CHEESE SELECTION**

<b>3 CHEESES</b> Chanteraine - Zilte Zeeuwse - Bastiaanse Blauw	18
<i>served with nut bread &amp; compote</i>	

**SWEETS**

<b>PATE DE FRUIT TANGERINE &amp; CINNAMON</b>	1.5
<b>MACARON GINGER &amp; LIME</b>	3
<b>FINANCIER</b> pistachio & apple	7.5
<b>COFFEE &amp; FRIANDISES</b> coffee / tea by choice pate de fruit & macaron	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, Saturday and Sunday?

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