

CHEFS EXPERIENCE MENU

CHEFS CHOICE

The chefs experience menu includes bread and a generous selection of amuses.

LUNCH		DINNER	
2 Courses	37		
3 Courses	48	3 Courses	55
4 Courses	59	4 Courses	66
5 Courses	70	5 Courses	77
		6 Courses	88
		7 Courses	99

Incase you have dietary requirement or allergies, please notify our staff.
In addition to our wine arrangement, we offer the possibility for a chauffeur and/or
an alcohol free accompaniment.

A GOOD START

Zeeuwse creuse oyster I per piece	4,75
Red wine vinegar, shallot, lemon	
Poached oyster I per piece	16
Tosazu, crème fraiche, Imperial kaviaar	
Brioche Feuilletée I per piece	16
Icecream of foie gras, hazelnut	
Chipirones	9
Squid, tempura, piment d'Espelette, aioli	
Taco I per piece	9
Boneless sparerib, miso, nori, sesame	
Pata Negra	11
50 gram	
Rendang croquette I 2 pieces	7
Peanut, pickle, seroendeng	
Bread by Menno 🌿	8
Seasonal butter	
Pane Carasau 🌿	8
Burrata, tomato, Greek basil	
Lobster tartelette I per piece	14,5
Avocado, yuzu kosho	

TO SHARE (OR TO ENJOY YOURSELF)

COLD DISHES

Hamachi	19
Strawberry, elderflower, tomato	
Tzatziki tartelette 🌿	15
Stem lettuce, ramson, falafel, pita	

WARM DISHES

Carrot 🌿	15
Tandoori, mango, citrus	
Smoked eel	18
Sea urchin, sea spaghetti, orange	
Eggplant 🌿	15
Kabayaki, miso, sesame	
Roasted leek 🌿	15
Potato, horseradish, citrus	
Langoustine	23
Green peas, yuzu, verjus, XO	
Duck breast	19
Beetroot, tonka, sorrel	

FISH AND MEAT

Turbot	34,5
Green asparagus, ramson, chanterelle, beurre noisette	
Monkfish	32
BBQ, maitake, truffle, umami beurre blanc	
Dutch Flat Iron Steak	32
Sweetbread, artichoke, beurre cafe de paris	
Lamb fillet	32,5
Mushrooms, lamb neck, garum	

CLASSICS (IN OUR OWN WAY)

Steak tartare (60 or 120 gram)	16/24
Egg yolk, nori, crispy sweetbread Supplement Imperial caviar 10 gram	30
Carpaccio smoked beef loin	18
Truffle, Parmesan 'nibbits', shallot, hazelnut	
Tournedos	39,5
Rösti, bearnaise, spring vegetables Supplement sautéed foie gras 40 gram	14
Dover sole, 400/500 gram	46
Razor clam, green peas, celeriac, herring roe, beurre blanc	

ON THE SIDE

Cabbage lettuce	7
Parmesan, anchovies, crouton	
White asparagus 🌿	11
Hollandaise, crispy potato, chives	
Fries	6
From Friethoes, mayonnaise	
Fries Barilotto	7
From Friethoes, Barilotto cheese, smoked salt	
Bread by Menno 🌿	8
Seasonal butter	

DELUXE ENHANCEMENTS

Imperial caviar	30
10 gram	

DESSERT

Cherry	16
Bread & butter, dark chocolate	
Strawberry & pink peppercorn	14
Buttermilk, butter vinegar	
Cheese (3 or 5 pieces)	13/18
With matching garnish	

ICE CREAM

Pistachio	10
Amarena cherry, cookie crumble, basil	
Chocolate & Cepes	10
Miso, caramel, brown butter	
Strawberry	10
Elderflower, croissant, hazelnut praline	

COFFEE

Amaretto affogato	11
Amaretto, espresso, vanilla ice cream	
Espresso martini	12,5
Vodka, coffee liquor, raspberry	
Baileys affogato	11
Baileys, espresso, chocolate ice cream	
Friandises	7,50
Selection of 5 pieces	
Madeleine	2,50
Per piece, cream anglaise of tonka	