

# Menu du Chef

## **Parsnip**

cream soup | truffle puree | parsley | egg yolk

Or

## **Langoustine**

roasted | almond | coriander | cucumber | radish

...

## **Sea bass**

baked | leek soup | truffle | potato

Or

## **“Noord Hollandse blauwe” free range chicken**

roasted | liver mousse | salsify | mushroom

...

## **Pineapple “en croute”**

salt crust | vanilla ice | orange | almond crumble

Or

## **Cheese trolley**

perfectly matured by Burgundian lifestyle, Beverwijk (NL)

€ 35

*Accompanying wine pairing € 15*

# Starter

<b>Langoustine</b> roasted   almond   coriander   cucumber   radish	15.00
<b>Salmon</b> smoked   beetroot   dill   mustard   rye bread	15.00
<b>Coquilles St. Jacques</b> baked   "onion soup"   chorizo   potato   lovage	15.00
<b>Oysters</b> oysters "cru"   passion fruit   chives   crouton	15.00
<b>Parsnip</b> cream soup   truffle puree   parsley   egg yolk	10.00
<b>Veal sweetbread</b> fried   sweet onions   carrot varieties   spring onion	15.00

# Main dish

**Sea bass** 25.00  
baked | leek soup | truffle | potato

**Skate wing** 25.00  
baked | soy sauce | cabbage and ginger | pilaf rice

**Tub gurnard** 22.00  
"toasted" | Serrano ham | saffron | tomato | aubergine

**"Noord Hollandse blauwe" free range chicken** 25.00  
roasted | liver mousse | salsify | mushroom

**Veal sirloin** 25.00  
grilled | artichoke "barigoule" | date | socca crêpes

# Dessert

<b>Cheese trolley</b> perfectly matured by Burgundian lifestyle, Beverwijk (NL)	15.00
<b>Pineapple “en croute”</b> salt crust   vanilla ice   orange   almond crumble	10.00
<b>“Beurre Noisette”</b> butter ice cream   poached pear   peanuts   cottage cheese	10.00