

Menu du Chef

European lobster

white beans | sea lavender | grapefruit | vanilla

Or

"Bayonne" ham

potato | summer truffle | parsley | egg

—

Tub gurnard

"toasted" | tomato varieties | eggplant | basil

Or

Lamb

roasted | swiss chard | citrus | chickpeas

—

Pineapple "en croute"

salt crust | vanilla ice | orange | almond crumble

Or

Cheese trolley

perfectly matured by Burgundian lifestyle, Beverwijk (NL)

€ 35

Starter

Langoustine roasted almond coriander cucumber	14
Salmon smoked à la minute beetroot dill mustard	13
European lobster white beans sea lavender grapefruit vanilla	15
Oysters passion fruit chives crouton	15
“Bayonne” ham potato summer truffle parsley egg	10
Peas pea soup streaky bacon truffle lettuce	10

Main dish

Sea bass baked courgette black olive cockles	25
Tub gurnard "toasted" tomato aubergine basil	23
Brill baked artichoke potato crayfish	24
"Noord Hollandse blauwe" free range chicken roasted chanterelles sweet corn sherry	25
Lamb roasted swiss chard citrus chickpeas	24

Dessert

Strawberries marinated rhubarb cheesecake strawberry ice cream	10
Pineapple "en croute" salt crust vanilla ice orange almond crumble	10
Cheese trolley perfectly matured by Burgundian lifestyle, Beverwijk (NL)	15