

Menu du Chef

White asparagus

crispy baked | herbs | egg | Parmesan cheese

Or

Langoustine

roasted | almond | coriander | cucumber | radish

...

Tub gurnard

“toasted” | tomato varieties | eggplant | basil

Or

Lamb

roasted | spring vegetables | 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 radish	15.00
Salmon smoked à la minute beetroot dill mustard	14.00
Mackerel vegetable salad avocado vadouvan sea-aster	12.00
Oysters oysters "cru" passion fruit chives crouton	15.00
White asparagus crispy baked herbs egg Parmesan cheese	15.00
Peas pea soup streaky bacon truffle lettuce	10.00

Main dish

Sea bass 25.00
baked | courgette | black olive | East-Indian cherry

Tub gurnard 24.00
"toasted" | Serrano ham | saffron | tomato | aubergine

Brill 24.00
baked | artichoke | La Ratte potato | freshwater crayfish

"Noord Hollandse blauwe" free range chicken 25.00
roasted | white asparagus | morels | sherry

Lamb 25.00
roasted | spring vegetables | citrus | chickpeas

Dessert

Strawberries marinated rhubarb cheesecake strawberry icejelly	10.00
Pineapple “en croute” salt crust vanilla ice orange almond crumble	10.00
Cheese trolley perfectly matured by Burgundian lifestyle, Beverwijk (NL)	15.00