

Chef's menu per table

3-course menu

sixty euros

4-course menu

seventy euros

5-course menu

eighty euros

Wine pairing possible



à la carte

First Course

Steak tartare smoked caper cream toast	20
Kingfish cucumber yoghurt	24
Veal sweetbread eggplant miso veal gravy	26
Agnolotti citrus pistachio	18

Main Course

Celeriac mushroom lemon	28
Seabass 700 gr. fish eggs beurre blanc	75
Dry aged beef ribeye, Meadow 250 gr. bearnaise sauce	40
Côte de boeuf, Simmentaler 700 gr. bearnaise sauce	95

Desserts

Chocolate passion fruit pineapple	14
Peach mascarpone almond	14
Dutch cheeses quince fig walnut bread	18
Madeleine burnt lemon curd	4.50 p.u.

Sides

Cauliflower almond dukkah	7
Little gem anchovy breadcrumbs	7
Pineapple tomato watermelon stracciatella	9
French fries fried in tallow mayonnaise	6