2⁄2

Summer leaves
Old Beemster, orange, fennel
Brown crab, lavender, sour cream
Shiitake, foie gras, umeboshi

Jerusalem artichoke
Dutch shrimps, garlic vinaigrette, Belper Knolle

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'Ventreche' of bluefin tuna with Imperial Caviar,
salad of roasted broccoli with mustard vinaigrette and Gillardeau oyster

'Langoustine confit in duck fat' with arabica bean
sauce of dashi and duck liver

'North Sea turbot cooked in fig leaves'
porcini mushrooms fried on sourdough, sauce of Manzanilla sherry

'Crispy veal sweetbread' with cream of sardines from the BBQ,
braised artichoke in butter with sardine garum

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'Chocolade & Roquefort'

'Apple'
apple and ginger sorbet, salted caramel
OR
'Gianduja chocolate'
verbena, lapsang souchong, raw cocao
OR
'Strawberry'
ice cream of Picobello cheese and marinated strawberries with rose

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Menu €228

STARTERS

'Ice cream of Gillardeau oyster' with hazelnut, lightly smoked consommé of turbot and Imperial caviar	68
'Ventreche' of Bluefin tuna with Imperial kaviaar, salad of roasted broccoli, mustard vinaigrette and Gillardeau oyster	68
'Potato 'os a moelle' with smoked herring, veal tartare, veal marrow and Imperial caviar	68
'Langoustine confit in duckfat' with arabica bean, sauce of dashi and duck liver	63

MAIN COURSES

'Blue lobster' poached in 'zolderspek' jelly with Australian winter truffle and vin jaune	98
'Sea bass puffed on the scales' with smoked eel, jus made of fermented cabbage and Australian winter truffle	68
'North Sea turbot cooked in fig leaves' porcini mushrooms fried on sourdough, sauce of Manzanilla sherry	98
'Crispy veal sweetbread' with cream of sardines from the BBQ, braised artichoke in butter with sardine garum	78
'Roe deer roasted in hay' with padron pepper jus, plum and mustard ketchup	68

DESSERTS

'Dutch cheese selection' with jam from Joke	23
'Apple' and ginger sorbet with salted caramel	23
'Gianduja chocolate' with verbena, Lapsang Souchong and raw cocao	23
'Strawberry' with Picobello cheese ice cream and marinated strawberries with rose	23