

A La Carte

Voorgerechten

Kalfstartaar 'os à moelle'	58
Bot van gerookte haring, stoofvocht van kokkels met kalfsmerg en Perle Imperial kaviaar (30gr)	
Langoustine	33
Gekonfijt in eendenvet met dashi-Albufeira saus, Koffie en katsuobushi	
Kreeft	38
Geroosterd met rode bieten Vinaigrette van biet, gefermenteerd rood fruit en sparren-top	
Hollandse garnalen	33
Krokant gebakken aardpeer gevuld met Hollandse garnalen en crème van aardpeer Belper Knolle en look vinaigrette	

Hoofdgerechten

Noordzee tong	48
Gegrild, beurre blanc van geoxideerde wijn en zolderspek Gebakken paddestoelen met kruiden en aardappel gnocchi	
Zeeduivel	43
Gebakken met beurre noisette en nootmuskaat Saus Royale met ankimo, padron peper en codium	
Reerug	48
Gelardeerd met 'Lardo di Collonata' gepocheerd en gebakken Groene peper en groene olijf a la Puttanesca met artisjok	
Anjou duif	48
Van de BBQ met eigen jus met duiven garem en jeneverbes, Crème van olijven blad en kers en 'petit pois à la Française'	
Wagyu lende A5 (100g)	123
'Surf&turf', geroosterd op houtskool met daslook-olie Salade van kokkels met zilte groenten en zeewier	

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Starters

Veal tartare 'Os à moelle' smoked herring 'bone' stuffed with veal tartare, bone marrow, clam juice and caviar(30 gr)	58
Langoustine Confit in duckfat served with dashi-Albufera sauce Grated coffee and katsuobushi	33
Lobster Roasted with red beets Beet, fermented red fruit and spruce vinaigrette	38
Brown shrimps Jeruzalem artichoke, crispy and preserved Brown shrimp with leek vinaigrette and Belper Knolle	33
Main dishes	
Dover sole Grilled with oxidized wine and bacon beurre blanc Mushrooms with herbs and potato gnocchi	48
Monkfish Pan fried in beurre noisette with nutmeg Sauce Royale with ankimo, patron peper en codium	43
Venison Best end larded with 'Lardo di Collonata', poached then pan fried Green pepper and green olive emulsion à la puttanesca with artichoke	48
Anjou Pigeon BBQ with pigeon garem and juniper berry sauce Olive leave and cherry emulsion and 'petit pois à la Francaise'	48
Wagyu A5 (100g) Surf&turf, roasted over embers with damson salad of coastal herbs and seaweed with clams	123

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