

Starters

Tartar and roast beef of yellowfin tuna, pickled ginger, ginger mayonnaise, cucumber, herring roe, seaweed ice cream and puffed wheat	€ 16,50
Marinated and pickled flank steak of Black Angus 'Creekstone' beef with chicory, mustard salad, Strolghino di Culatello, autumn truffle, croutons and vinaigrette of 'du Puy' lentils	€ 17,50
Terrine of goose and duck liver; salad of mango, amchoor, pistachio and bellota ham	€ 18,50
Roasted scallops, black salsify, beef sausage, salty finger, sourdough crumb, cabbage lettuce and aceto balsamico	€ 18,00
Pan-fried langoustines, with finely chopped almond, lemon and parsley; samphire, Pholiota mushrooms, spinach, and a bouillon of dashi and cured, smoked bacon	€ 19,50
Haddock filet baked on bread, grilled herbal mushroom, candied shiitake, stewed chanterelle, cep crème and mushroom foam	€ 14,50
Salad with grilled king bolete, Pholiota mushroom, green asparagus, smoked almond, Jerusalem artichoke cream and PX sherry vinegar dressing <i>(vegetarian)</i>	€ 11,50

Lunchmenu: € 29,50 (2 courses)

Main courses

Turbot cooked on the bone, haricot beans, Savoy cabbage, chanterelle, anchovies, mustard sauce	€ 32,50
Baked cod, artichoke, leek, Espelette pepper, white tiger shrimp, crustacean gravy and olive oil powder	€ 26,50
Roasted pike perch, risotto with smoked eel, kohlrabi, smoked garlic gravy and rice vinegar foam	€ 27,50
Butternut squash; crème, marinated, grilled and puffed, with pearl barley risotto, salty finger and Jamaican pepper <i>(vegetarian)</i>	€ 22,50
Wild duck breast from Krimpenerwaard, duck leg stew; parsley root cream, turnip, pickled onion, Italian mountain figs, Kieni coffee and duck jus	€ 27,50
Roasted entrecote from the MRIJ beef with Jerusalem artichoke, salmiak, pont-neuf potatoes and roasted onion sauce <i>(to be ordered for two persons)</i>	€ 29,50
Neck and cheek of the Iberian pork, crispy potatoes, beetroot structures, hazelnut, horseradish and Rioja sauce	€ 27,50

Diner menu: € 49,50 (4 courses)
€ 59,50 (5 courses)

Desserts

Crispy cylinders with mascarpone parfait, griotte cherries, crème Chiboust, meringue and salted griotte cherry	€ 12,50
Tartlet of Guanaja chocolate, Vienna pastry shell, frangipane, marinated Agen prunes, orange, Armagnac ice cream and Earl Grey tea	€ 14,50
Eclair with caramelized apple, Calvados jelly, crème fraîche, pink peppercorns and hazelnut ice cream	€ 13,50
Crèmeux of white chocolate with tropical fruit: pineapple, cherimoya, mango, banana and passion fruit. With matcha crumble, green-tea mousse, and passion-fruit and banana ice cream	€ 14,50
Dessert of the day	€ 9,50

Cheese

Four cheeses combined with prepared fruit: Murcia al Vino, Saint-Nectaire, Bastiaansen Blauw and Serra da Estrella	€ 14,50
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