

## Voorgerechten

|                                     |    |
|-------------------------------------|----|
| Steak tartaar, miso, tafelzuren     | 15 |
| Coquille, ceviche, venkel           | 15 |
| Eendenlever (royale), tonijn, ponzu | 17 |
| Avocado, quinoa, kaffir             | 15 |

## Hoofdgerechten

|                                                   |    |
|---------------------------------------------------|----|
| Griet, wortel, curry                              | 28 |
| Tournedos, sjalot, aardpeer (foie gras royale +6) | 30 |
| Spitskool, sjalot, aardpeer                       | 28 |

## Nagerechten

|                                               |    |
|-----------------------------------------------|----|
| Pure chocolade, vanille                       | 14 |
| Mango, passievrucht, kokos                    | 14 |
| Gebakken eendenlever (royale), kers, pistache | 16 |
| Kaasselectie                                  | 16 |



## Starters

|                                  |    |
|----------------------------------|----|
| Steak tartare, miso, pickles     | 15 |
| Scallop, ceviche, fennel         | 15 |
| Duck liver (royale), tuna, ponzu | 17 |
| Avocado, quinoa, kaffir          | 15 |

## Mains

|                                                               |    |
|---------------------------------------------------------------|----|
| Brill, carrot, curry                                          | 28 |
| Tournedos, shallot, Jerusalem artichoke (foie gras royale +6) | 30 |
| Pointed cabbage, shallot, Jerusalem artichoke                 | 28 |

## Desserts

|                                       |    |
|---------------------------------------|----|
| Dark chocolate, vanilla               | 14 |
| Mango, passion fruit, coconut         | 14 |
| Foie gras (royale), cherry, pistachio | 16 |
| Cheese selection                      | 16 |



# CHEFS MENU

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Coquille, ceviche, venkel

Eendenlever (royale), tonijn, ponzu \*

Griet, wortel, curry \*\*

Tournedos, sjalot, aardpeer (foie gras royale +6)

Pure chocolade, vanille

## CHEFS MENU

|             |    |
|-------------|----|
| 3 gangen    | 55 |
| 4 gangen *  | 69 |
| 5 gangen ** | 83 |

## WIJNARRANGEMENT

|          |    |
|----------|----|
| 3 glazen | 24 |
| 4 glazen | 32 |
| 5 glazen | 40 |

*ook vegetarisch mogelijk*

# CHEF'S MENU

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Scallop, ceviche, fennel

Duck liver (royale), tuna, ponzu \*

Brill, carrot, curry \*\*

Tournedos, shallot, Jerusalem artichoke (foie gras royale +6)

Dark chocolate, vanilla

## CHEF'S MENU

|              |    |
|--------------|----|
| 3 courses    | 55 |
| 4 courses *  | 69 |
| 5 courses ** | 83 |

## WINE PAIRING

|           |    |
|-----------|----|
| 3 glasses | 24 |
| 4 glasses | 32 |
| 5 glasses | 40 |

*vegetarian option available*

