

Chef's menu

4-COURSE CHEF'S MENU 65

5-COURSE CHEF'S MENU 75

This menu is available for the entire table only.

Should you wish to enjoy a selection of cheeses in place of a sweet dessert, a supplement of €7 will apply.

If you have any allergies or dietary requirements, please inform a member of our staff.

Starters

TUNA 17

seared tuna, preparations of fennel, celery, dill and a beurre blanc verjus

SALMON 16

salmon tataki, preparations of dill, cucumber and tomasu vinaigrette

TOMATO 15

stuffed tomato, preparations of watermelon, oregano, radish and ponzu vinaigrette

BEEF 17

smoked beef tartare, served with piccalilli, chives and deventer roem cheese

Entremets

RED MULLET 18

gently cooked red mullet, preparations of tomato, garlic and a paprika sauce

64° EGG 15

64° egg, different preparations of potatoes, chives and hollandaise sauce

RENDANG 15

rendang of pointed cabbage, served with mango, kaffir lime and coconut sauce

PORK SHOULDER 18

slow-cooked pork shoulder, celeriac preparations, pata negra and iberico jus

Main Courses

CATCH OF THE DAY 27

pan-seared catch of the day, cauliflower preparations, curry, citrus, and vadouvan beurre blanc

BEET 24

beetroot baked in a salt crust, with beetroot, shallot and mustard sauce

GUINEA FOWL 28

guinea fowl roulade, served with sweet potato, carrot, kumquat and tandoori, and a ginger gravy

TOURNEDOS 36

pan-seared beef tenderloin, seasonal garnish, and pepper sauce
+ *pan-seared duck liver* 7

CÔTE DE BOEUF 75

for 2 people

700-gram bone-in rib steak, seasonal garnish, french fries, pepper sauce and béarnaise

Side Dishes

french fries with mayonnaise 5

french fries with truffle mayonnaise and parmesan 8

mixed salad 5

seasonal vegetables 6

Desserts

STRAWBERRY 12

rhubarb compote, citrus preparations, curd, and ice cream from strawberry and elderflower

TARTE TATIN 12

classic upside-down apple tart with bitter almond biscuit ice cream

CHEESE SELECTION 17

selection of four cheeses, homemade brioche and fruit compote

MADELEINES 8

four freshly baked madeleines with whipped cream
(preparation time at least 10 minutes)

Digestifs

WHISKYS

Famous grouse
Jameson
Ballentines
Glennfiddich
Chivas regal | 12 years
Jack Daniels

ARMAGNAC

Cles des ducs VS

COGNAC

Courvoisier VS
Joseph Guy VS
Louis Royer VS
Joseph Guy VOSP
Remi martin VSOP
Remi martin XO
Courvoisier XO

CALVADOS

Busnel VS

GRAPPA

Di Barolo

LIKEUREN

Licor 43
Tia maria
Limoncello
Baileys
Grand marnier
Disaronno amaretto
Cointreau
Drambuie
Frangelico
Sambuca
Káhlua
Twentsch kuiernat
D.O.M. Bénédictine