



BITES

Oyster cru 2 pieces 9
Rye bread | Lemon | Shallot

Poached oyster 2 pieces 11
Elderberry | Mint | Raspberry

50 gram Duroc de Batallé 12
Fresh toast of Brioche

À LA CARTE

30 gram Imperial Heritage Caviar 'Oscietra Royal' 89
Blinis | Crème Fraiche

Foie 28
Cranberry | Cherry | Almond

FRESH OUT OF OUR HOMARIUM

Bisque Ceremony 2p. 80
Whole lobster in 2 servings

Lobster 65
Leek | Fennel | Bisque Beurre Blanc

All dishes from the CHEF'S MENU can be ordered à la carte.
Our à la carte dishes take longer to prepare.

Business Hours (Arrival):
Lunch:
Friday and Saturday: 12:00 - 13:00

Dinner:
Wednesday till Saturday: 18:30 - 19:30

For reservations:
www.restaurantambroziijn.nl
+31 (0)43 20030 68



AMBROZIJN
BY SVEN NIJENHUIS

CHEF'S MENU

Tuna
Wakame | Verbena | Green curry
10 gram Imperial Heritage Caviar 'Oscietra Royal' 29

North Sea Crab
Bergamot | Dill | Cucumber

Wild Seabass
Artichoke | Olive | Antiboise

Plaice X Mussels
Leek | Chorizo | Vermouth

Veal
Ratatouille | Sweetbread | Jus de Veau

Selection from our Cheese Altar
Nut Bread | Garnish
Cheese Instead 12
Cheese as an extra 20
or

Bramble X Blueberry
Lavender | White chocolate | Yoghurt

CHEF'S MENU PRICING

* Chapel (4-courses) 88 **Without:** North Sea Crab | Wild Seabass
Church (5-courses) 105 **Without:** North Sea Crab
** Cathedral (6-courses) 122

* Not available on Friday- and Saturday night
** Not available on Friday- and Saturday afternoon