

Oysters

Spéciale La Jolie

5,50

A distinctive gem from Normandy. The tasting experience presents a signature sweetness accompanied by delicate iodine-like nuances; a truly exceptional oyster delight.

Geay

6,00

The geay oyster is an exceptionally attractive and exquisite variety, characterized by its delightful hazelnut flavor complemented by a subtle hint of iodine.

Spéciale Premium Éire Irish Oyster

6,50

Grand cru among oysters, distinguished by its substantial meat content and an impeccable balance of tenderness and sweetness.

To share

Zeeland mussels

17,50

Fennel | beurre blanc | tarragon.

Corvina ‘Aquachille’

18,50

avocado | mango | passionfruit | lime | red onion

Iberian ham

19,50

100 gr

Specials

Sashimi

21,50

salmon | tuna | ginger | soy

Seasonal Salad

35,00

A generously filled salad of ingredients from SEASON

1/2 lobster gratin

35,00

duxelles | spinach | aged cheese

SEASON MEAT

Guinea Fowl

32,50

Bavette

34,50

These dishes are served with seasonal vegetables and a red wine jus.

SEASON’s Favorites Chef’s menu

3 - courses

55,00

4 - courses

67,50

5 - courses

80,00

Let the chef surprise you with his favorites creations, carefully selected by Chef Dennis

SEASON dishes

Starter

Lobster bisque shrimp saffron vegetables croutons rouille	21,50
Veal Tonque and Langoustine radish sc lacque fennel grapefruit	22,50
Dutch Shrimp 'Bloody Mary' tomato avocado celery lime	20,50
Scallops Truffle Kataifi Chestnut Herb Emulsion	21,50

Main Course

Catch of the Day seasonal garnish	Dagprijs
Sea Bass and Guinea Fowl 'Ravioli' mushrooms samphire chanterelle veal jus	33,50
Tonijn 'Kushiyaki' roasted beet kushiyaki kataifi miso pak choi	32,50
Tarbot 'Grillé' bourride cockles artichoke green bean la ratte	34,50

Dessert

Blackberry and Blueberry Lemon Curd Forest Fruit Ice Cream Yogurt Crumble	14,50
Chocolate 'Mousse' pomegranate blood orange crispy chocolate	14,50
Ice Cream Selection blood orange pistachio vanilla	12,75
Cheese cheese bread nuts fig compote	17,50
Coffee & Bonbons bonbons served with coffee or tea of youre choice	11,50