


STARTERS

Smoked Salmon & Butterfish Tompouce <i>served with pickled mustard seeds and parsley oil</i>	18
Steak Tartare from Texel Dual-Purpose Cow <i>with classic condiments and 63° egg yolk</i>	19
Burrata from Dutch Buffalo Milk <i>with roasted tomato, bell pepper, and nectarine</i>	16
Zeeland Oysters – 3 pieces <i>with kimchi made from Bloemendaal cabbage</i>	16
‘Dunes’ Salad <i>with venison prosciutto, green asparagus, garden herbs and rocket pesto</i>	28

MAIN COURSES

Ribeye from Texel Dual-Purpose Cow <i>with black garlic jus</i>	35
North Sea Cod Fillet with Green Herb Crust <i>served with trout caviar and miso beurre blanc</i>	29
Ravioli <i>filled with Oudwijker Fiore cheese, truffle, and porcini mushrooms</i>	27
Meadow-Grazed Kamper Lamb <i>confit with celeriac purée, plum jus, and sauerkraut</i>	38


SIDES

 Potato Millefeuille <i>with lovage cream</i>	8
 Tempura of Dutch Green Beans <i>with Dutch soy sauce–Tomasu mayonnaise</i>	8
 Dry-Aged Smoked Carrot <i>with pine tip and oak bark syrup</i>	8
 Green Salad <i>with dill and fennel</i>	6
 Pickled Seasonal Vegetables	6

DESSERTS

Meringue <i>with custard cream, white chocolate and sea buckthorn sorbet</i>	12
Crème Brûlée <i>made with Dutch vanilla and brown sugar</i>	11
Rosemary Ice Cream <i>with sorrel and olive oil</i>	10
Selection of Dutch Cheeses <i>with matching accompaniments</i>	18

BITES

Sourdough Bread with Salted Butter	8
Taggiasca Olives and Mixed Nuts	11
Charcuterie Board from the Waterleidingduinen <i>wild boar coppa, grilled sausage, dry sausage, goose pastrami, cornichons, and mustard</i>	29
 'Haarlem Pearls' <i>oyster mushroom bitterballen</i>	12
Shrimp Croquettes by Holtkamp <i>with piccalilly</i>	14
Fresh Fries with Mayonnaise	6