




BITES

Sourdough bread with salted butter	8
Dry sausage from the Waterleidingduinen	8
Taggiasca olives and mixed nuts	11
 'Haarlemse Pearls' <i>Oyster mushroom bitterballen</i>	12
Shrimp croquettes by Holtkamp <i>with piccalilly</i>	14
Fresh fries with mayonaise	6






STARTERS

 Burrata from Dutch Buffalo milk <i>with roasted tomato, bell pepper and sweet-and-sour stewed pear</i>	16
Smoked salmon & butterfish Tompouce <i>served with pickled mustard seeds and parsley oil</i>	18
Steak tartaar from Texel dual-purpose cow <i>with classic condiments and 63° egg yolk</i>	19

MAIN COURSES

 Ravioli <i>filled with Oudwijker Fiore, truffle and porcini mushrooms</i>	27
North Sea cod fillet with green herb crust <i>served with trout caviar and miso beurre blanc</i>	29
Ribeye from Texel dual-purpose cow <i>with black garlic jus</i>	35
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 mayonaise</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