

THE BL NDE

MENU

STARTERS

Puff pastry with smoked salmon and butterfish 18
Served with pickled mustard seeds and parsley oil

Steak tartare from Texel beef 19
With classic garnishes and marigold egg yolk

Burrata made from Dutch buffalo milk 16
With roasted tomato, bell pepper and watermelon

MAIN COURSES

Rib-eye from Texel beef 35
With black garlic jus

Cod fillet with a crust of green herbs 29
Served with salmon caviar and miso beurre blanc


 Roasted celeriac 27
Celeriac cream, ponzu dressing and hazelnut

SIDES

Fresh fries with roasted nut mayonnaise 6

 Tempura of Dutch green beans 8
With Tomasu soy sauce

 Smoked carrot with pine tip and oak bark syrup 8

 Green salad with dill and fennel 6

Pickled vegetables with pea cream 9

SALADS

Dunes 28

*Venison prosciutto, green asparagus,
herb leaf mix, soft-boiled egg, and rocket pesto*

Beetroot trio 21

*Smoked, pickled and dry-aged, with black
garlic mayonnaise and pomegranate syrup*

DESSERTS

White chocolate dessert 12

With almond and sea buckthorn sorbet


Crème brûlée 11

Made with Madagascar vanilla and brown sugar

Selection of Dutch cheeses 18

With matching accompaniments

BITES

Sourdough bread with salted butter	8
Gotjé's nuts	8
Charcuterie board from the Waterleidingduinen <i>With wild boar coppa, venison grill sausage, dry sausage, wild pastrami, cornichons and mustard</i>	32
 Haarlem pearls Oyster mushroom bitterballen	12