



BITES

Oyster cru 2 pieces 9
Rye bread | Lemon | Shallot

Poached oyster 2 pieces 11
Cucumber | Lovage | Vermouth

40 gram Wagyu Picanha Kansoushita Hamu 15
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
Spinach | 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

Corvina
Cauliflower | Tarragon | Blood orange
10 gram Imperial Heritage Caviar 'Oscietra Royal' 29

Scallops X Livar
Beetroot | Purslane | Bah Kut Teh

Dover sole
Celeriac | Parsley | Beurre Noisette

Sweetbread
Parsnip | Ceps | Jus de Veau

Venison
Brussels sprout | Chestnut | Chanterelle

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

Chocolate 54.5
Banana | Dill | Avocado

CHEF'S MENU PRICING

* Chapel (4-courses) 88 **Without:** Scallops X Livar | Sweetbread
Church (5-courses) 105 **Without:** Scallops X Livar
** Cathedral (6-courses) 122

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