



BITES

Oyster cru 2 pieces 10
Rye bread | Lemon | Shallot

Poached oyster 2 pieces 12
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 29
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.restaurantambrozijn.nl
+31 (0)43 20030 68



AMBROZIJN
BY SVEN NIJENHUIS

CHEF'S MENU

Blanc Bleu Belge
Shallot | Shiitake | Oloroso
10 gram Imperial Heritage Caviar 'Oscietra Royal' 29

Langoustine
Jerusalem Artichoke | Caraway Seeds | Bisque Hollandaise

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
Tiramisu Ambrozijn

CHEF'S MENU PRICING

* Chapel (4-courses) 89 **Without:** Langoustine | Sweetbread
Church (5-courses) 109 **Without:** Langoustine
** Cathedral (6-courses) 129

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