



BITES

Oyster cru 2 pieces 10
Rye bread | Lemon | Shallot

Gratinated oyster 2 pieces 12
Spinach | Champagne | Hollandaise

40 gram Ibérico Presa 15
Fresh toast of Brioche

Mante 2 pieces 8
Oyster Mushroom | Sugar Snap | Mint

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 | Asparagus | 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



CHEF'S MENU

Mullet

'De Zeute' Strawberry | Jalapeño | Dill
10 gram Imperial Heritage Caviar 'Oscietra Royal' 29

Shrimp X Foie

Granny Smith | Cherry | Hazelnut

Wild Sea Bass

Artichoke | Savory Leaf | Colatura

Smoked 65° Egg

La Ratte | Asparagus | Wild Garlic

Limburg Lamb

Polenta | Thai Basil | Baba Ganoush

Selection from our Cheese Altar

Nut Bread | Garnish

Cheese Instead 12

Cheese as an extra 20

or

Pêche Melba

Raspberry | Vanilla | Verbena

CHEF'S MENU PRICING

* Chapel (4-courses) 89 **Without:** Shrimp X Foie | Wild Sea Bass
Church (5-courses) 109 **Without:** Shrimp X Foie
** Cathedral (6-courses) 129

** Not available on Friday- and Saturday afternoon



AMBROZIJN
BY SVEN NIJENHUIS