



BITES

Oyster cru 2 pieces 10
Rye bread | Lemon | Shallot

Poached oyster 2 pieces 12
Raspberry | Elderflower | Mint

40 gram Coppa Heuveland 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
Leek | Green 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



AMBROZIJN
BY SVEN NIJENHUIS

CHEF'S MENU

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

Shrimp X Foie
Granny Smith | Cherry | Hazelnut

Monkfish
Tomato | Fennel | Saffron

Plaice
Leek | Nduja | Red Vermouth

Veal
Rocket | Red Onion | Dashi

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 | Monkfish
Church (5-courses) 109 **Without:** Shrimp X Foie
** Cathedral (6-courses) 129

* Not available on Wednesday, Thursday, Friday- and Saturday night.
** Not available on Friday- and Saturday afternoon.