BITES

Oyster cru 2 pieces 10
Rye bread | Lemon | Shallot

Oyster Rockefeller 2 pieces 12
Spinach | Parmesan | Parsley

40 gram Coppa Heuvelland 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
Fennel | 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 & Thursday 18:30 – 19:30
Friday & Saturday: 18:30 - 19:30

For reservations:
www.restaurantambrozijn.nl
+31 (0)43 20030 68

JRE
JEUNES RESTAURATEURS

AMBROZIJN
BY SVEN NIJENHUIS

CHEF'S MENU

Scottish Salmon
Watercress | Pumpkin | Tarragon

North Sea Crab
Tom Yum | Cashew Nut | Yuzu
10 grams Imperial Heritage Caviar 'Oscietra Royal' 29

Sole
Celeriac | Parsley | Lemon

Partridge
Salsify | Savoy Cabbage | Smoked Sausage

Black Angus
Pearl Onion | Carrot | Cantarell
Kagoshima Wagyu A5 Entrecote 29

Selection from our Cheese Altar
Nut Bread | Garnish
Cheese Instead of dessert 12
Cheese as an extra course 20
or
Tarte Aux Figues
White Chocolate | Red Port | Pecan

CHEF'S MENU PRICING

* Chapel (4-courses) 89 **Without**: North Sea Crab | Partridge
** Church (5-courses) 109 **Without**: North Sea Crab
*** Cathedral (6-courses) 129

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