


## STARTER

**White bean brûlée V 16,-**   
Green asparagus - Saffron  
Lovage - Watercress - Almond

**Scallops 25,-**  
Jerusalem artichoke - Laurel  
Trumpet de la mort

**Red beetroot V 17,-**   
Horseradish - Onion - Fir oil  
Cranberry - Buckwheat

**Salsify V 19,-**  
Parmesan cheese - Pear  
Winter purslane - Winter truffle

**Starter of the week 17,-**  
Chef's choice

**Celeriac pancake V 16,-**  
Chestnut - Pecans - Coffee  
Cepes - Duxelle

## DESSERTS

**Pastel de Nata 5,-**

**Grape terrine V 13,-**  
Yogurt - Raisins - Za'atar - Fig leave

**Cheese platter V 15,-**  
Quince- Pane Carasau - Nuts

**Vegan chocolate ganache V 13,-**   
Blueberries - Red wine - Vanilla - Black rice

**Tangerine V 13,-**  
Brioche - Cinnamon - Pistachio

**Espresso Martini V 14,-**

**Chocolate bonbon made by Patisserie  
Hendriks 2,5,-**

## MAIN COURSE

**Different types of cabbage V 26,-**   
Orange turnip - Whiskey - Hazelnut dukkah

**Comté and chicory V 26,-**  
Kataifi - Shallot - Fennel - Walnut - Calvados

**Fish of the week 28,-**  
Chef's choice

**Pheasant 32,-**  
Sauerkraut - Poultry gravy  
Jerusalem artichoke - Pied de mouton

**Veal shank 30,-**  
Winter carrot - La Ratte potato - Cavolo nero  
Silver onion - Celery - Leek


*4 course chefs choice menu 56,-  
Wine pairing (3 glasses) 24,-  
Truffle addition (optional): market price*

## COCKTAIL SNACKS

**Herring caviar with Pane Carasau 10,-**


**Pickled anchovies 5,-**

**Baba ganoush en labaneh with flatbreads V 8,-**

**Italian green olives V 5,-** 

**Oysters 3,5,- a piece**

Maandag t/m Donderdag happy  
hour 15:00/18:00. ps 1,75,-

**Artichoke, cebollitas & Spanish peppers V 10,-** 

**Fennel salami 9,-**

**Gorgonzola Dolce with Pane Carasau V 8,-**

*Meld altijd als u allergien heeft! We hebben een allergenenkaart.*

12:00-16:00

## FLATBREAD TOASTIES 15,-

**Gorgonzola Dolce V**

Persillade - Nuts

**Fennel salami and Pecorino**

Persillade - Nuts

**Tallegio V**

Persillade - Nuts

## FLATBREADS 14,-

**White bean spread V**

Silver onion - Pumpkin seeds - Artichoke

**Mackarel salad**

Cebolita's - Red pepper

**Vega shawarma V**Oyster mushroom - Tahini - Baharat  
Coriander - Sumac onion - Labneh

## COCKTAIL SNACKS

12:00-22:00

**Fennel Salami 9,-****Pickled anchovies 5,-****Baba ganoush and labneh with flatbread V 8,-****Italiaanse groene olives V 5,-****Herring Caviar with Pane Carasao 10,-****Oysters 3,5,- a piece.****Artichoke, Cebolita's, Spanish peppers V 8,-****Gorgonzola dolce and Pana Carasao 7,-**

## À LA CARTE LUNCH MENU

12:00-16:00

## STARTERS

**White bean brûlée V 16,-**

Green asparagus - Saffron - Lovage - Watercress - Almond

**Celeriac pancake V 16,-**Chestnut - Pecans - Coffee - Cepes  
Duxelle**Scallops 25,- +2,- Selection menu**Jerusalem artichoke - Laurel  
Trumpet de la mort**Red beetroot V 17,-**Horseradish - Onion  
Cranberry - Buckwheat - Fir oil

## MAIN COURSES

**Different types of cabbage V 26,-**

Orange turnip - Whiskey - Hazelnut dukkah

**Fish of the week 28,-**

Chef's choice

**Pheasant 32,-**Sauerkraut - Poultry gravy  
Jerusalem artichoke - Pied de mouton

## DESSERTS

**Pastel de Nata 5,-****Chocolate bonbon made by Patisserie Hendriks 2,5,-****Vegan chocolate ganache V 13,-**

Blueberries - Vanilla - Black rice

**Tangerine V 13,-**

Brioche - Cinnamon - Pistachio

**Selection menu**

2 courses for 39,-

3 courses for 45,-

*Always report if you have allergies*