

## OYSTERS

NATURAL 5.5 | CHEF'S SPECIAL 6.5  
(LIMITED AVAILABILITY)

## ENTREES

### HAMACHI 23

CITRUS | VANILLA | CHIVES

### OOSTERSCHELDE 39

CRAB | LOBSTER | POMODORI | AVOCADO

### STEAK TARTARE 23

AMSTERDAM ONION | PICCALILLY | SHISO

### WATERMELON 22

VERVEINE | PONZU | PECAN

## INTERMEDIATE DISH

### LANGOUSTINE 26

CELERIAC | XO | CAVIAR

### DUTCH EEL 25

ASPERGUS | SEA LAVENDER | SAVORY | SAFFRON  
(VEGETARIAN ALSO POSSIBLE)

### RISO ARBO 20

TRUFFLE | RISOTTO | HAZELNUT | SPRING ONION

## MAIN DISHES

### VEAL 37

CHEEK | POLENTA | BLACK GARLIC

### TOURNEDOS ROSSINI 39

TRUFFLE | FAUX GRAS | POTATO  
SUPPLEMENT FOIE GRAS +9,5

### TURBOT 39

ANTIBOISE | CRESS | POLENTA | ARTICHOKE

### EGGPLANT 29

GINGER | TOMATO | ARTICHOKE | SAFFRON

## DESSERT

### WENTELTEEFJE 14

BRIOCHE | CHAMPAGNE | RASPBERRY | VANILLA

### LAMBADA 15

STRAWBERRY | RHUBARB | BUTTERMILK | PISTACHIO

### CHEESE 18

CHEF'S CHEESE SELECTION