

BITES

SIGNATURE BITES

- SAN DANIEL 18 ^{75GR} HERBS | AIOLI | GRISSINI
- TRUFFLE CRISPS 6.5 BLACK TRUFFLE | MALDON
- CORNETTO 9.5 ^{2PCS} TUNA TARTARE OR BEEF TARTARE OR FAUX GRAS
- FRIKANDEL SPECIAAL 13 LANGOUSTINE | MISO | YUZU
- BRIOCHE PALING 8.5 ^{1PCS} DUTCH EEL | CAVIAR | CREME FRAICHE
- KFC 9.5 KOREAN FRIED CHICKEN | SPRING ONION | SESAM SUPPL CAVIAR +10
- KINGFISH CÉVICHE 11.5 SEA BUCKTHORN | GRAPEFRUIT | MARACUJÁ
- CARPACCIO 11 TOMATO | BASIL | OLIVES | BURRATA
- PÂTÉ DE CAMPAGNE 13 PÂTÉ EN CROÛTE | KESBEKE | HORSERADISH
- UMAMI GYOZA 7.5 ^{3PCS} WAGYU | SOJA | GINGER
- ORTIZ SARDINAS 12 SOURDOUGH | LIME | CAPERS
- ARTICHOKE 8 CHIMICHURRI | PEPPERS | PARMESAN
- ZUURDESEM BAGUETTE 5 BEURRE NOISETTE BUTTER | MALDON
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DUTCH SIGNATURES

- BEEF BITTERBAL 9 ^{6PCS} ZAAANSE MAYONNAISE | MUSTARD
- KAASTENGELS 9 ^{6PCS} OLD CHEESE | SWEET & SOUR CHILI
- LOBSTER "BITTERBAL"** 7.5 ^{2PCS} LOBSTER | SAFFRON | DUTCH SHRIMPS
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PEARLS OF THE SEA

- CHEF'S SPECIAL OYSTER** 6,5 STEAK TARTARE | CHIVES
- VILLA OYSTER 6.5 GIN TONIC | YUZU | MISO
- ROYAL OYSTER 7.5 PALING | CHAMPAGNE BEURRE BLANC | GREEN HERBS
- NATURAL OYSTER 5.5 RASPBERRY | LEMON | SHALLOTS
- OYSTER TASTING 18 ^{3PCS} VILLA | ROYAL | CHEF'S SPECIAL

CHEF'S MENU

CARTE BLANCHE

4 COURSES 69 | 5 COURSES 79

ALL-IN MENU

AMUSE | BREAD | CARTE BLANCHE MENU

WINE OR ALCOHOLFREE PAIRING | UNLIMITED TABLE WATER | COFFEE & FRIANDISES

4 COURSES 115 | 5 COURSES 135

DECADENT SUPPLEMENT

4 COURSES 30 | 5 COURSES 40

EXTRA COURSE CHEESE 19

CHEF'S SEASONAL SELECTION OF CHEESES WITH PAIRED DIPS

WINE PAIRING 10 PER GLAS

ALCOHOL FREE PAIRING 10 PER GLAS

UNLIMITED TABLEWATER 5.5 PP

STILL & SPARKLING

COFFEE & FRIANDISES 9.5

TEA & FRIANDISES 9.5

À LA CARTE

STARTERS

VILLA STEAK TARTARE 20
FILLET | APPLE | DUTCH EEL

STEAK TARTARE CLASSIC 18
BEEF FILLET | APPLE | HERBS

CRAB & LOBSTER 39
NORTH SEA CRAB | CANADIAN LOBSTER | TOMATO

BLUEFIN TUNA 26
YUZU | SESAM | MISO

SHRIMP COCKTAIL 20
SHRIMP | POTATO | PIMENT D'ESPILETTE

OMELETTE "OKONOMIYAKI" 18
CABBAGE | WILD RICE | SEAWEED

SECOND

TURBOT 21
LOBSTER | ROUILLE | GREEN ONION

LANGOUSTINE A LA PLANCHA 25
GREEN PEA | CRAB | SAMPHIRE

ARTISJOK 20
TAGLIATELLE | PISTACHIO | PECORINO SARDO | OLIVES

KALFSWANG 23
TRUFFLE | PISTACHIO | SAVORA | PECORINO SARDO

MAIN

WELLINGTON 85 (FOR TWO PERSONS)
CHATEAUBRIAND | CÈPES | RED WINE

SOLE 35
CHAMPAGNE BEURRE BLANC | BASIL | SEA LAVENDER

WAGYU 33
FLAT IRON | MADEIRA | WHITE ASPARAGUS | MOREL

VEGGIE WELLINGTON 28
BEET | PUFF PASTRY | HERB CRÊPE | SOUTH AFRICAN CURRY

WILD SEABASS EN PAPILOTTE 30
DUNE HERBS | BURNT LIME | GREEN ASPERAGUS

BRESSE KIP 28
PISTACHIO | TERRAGON | POLENTA

SIDES

HOMEMADE VILLA FRIES 7
MAYONNAISE | SALTED HERBS

LITTLE GEM CAESAR 7
CAPERS | PARMESAN

BIMI 11.5
HOLLANDAISE | SMOKED ALMONDS

WITTE ASPERGES 13.5
BUTTERS AUS | LA RATTE POTATO | PARSLEY

ZUURDESEM BAGUETTE 5
BEURRE NOISETTE BUTTER | MALDON

DESSERTS

CRÊPES SUZETTE 14
BERGAMOT | ORANGE | PUMPKIN SEED | GRAND MARNIER

MADELEINE A LA MINUTE 15
ALMONDS | MADAGASCAR VANILLA | BEURRE NOISETTE

BERRY COUPE 14
STRAWBERRY | YOGHURT | HIBISCUS | CHAMPAGNE

CHEESE PLATTER 15
CHEF'S SEASONAL SELECTION OF 4 CHEESES WITH PAIRED DIPS

COFFEE OR TEA | FRIANDISE 9.5