



LUNCH LUNCH LUNCH LUNCH LUNCH

## STARTERS

<b>Zeeuwse Creuses</b> Red wine vinager   sjallot   lemon	4,75
<b>Zeeuwse Creuses</b> Chimichurri   buttermilk   tomatillo	5,-
<b>Dorade</b> Cucumber   vadouvan   basil	16,50
<b>Steak tartare</b> Dashi   daikon   sweetbread	16,50
 <b>Tzatziki</b> Stem lettuce   ramson   pita   sansho	15,50

## WARM ENTREMETS

<b>Langoustine</b> Pumpkin   mango   sea buckthorn	22,50
<b>Turbot</b> Oyster   sauce gratin   sauerkraut	20,50
 <b>Leek</b> Horseradish   potato   citrus	14,50
<b>Duck</b> Hibiscus   beetroot   tonka bean	18,50

## MAIN COURSES

<b>Cod</b> Smoked herring   algue   celeriac	28,50
<b>Lamb</b> Ricotta   sale   fregola	30,50
<b>Veal</b> Morels   asparagus   tarragon	36,50
 <b>Carrot</b> Tandoori   mango   sea buckthorn	23,50

## DESSERTS

<b>Rhubarb</b> White chocolate   sakura   vanilla	14,50
<b>Dark chocolate</b> Sourdough   Pedro Ximenez   sable	15,50
<b>Cheese selection</b> With matching garnish	20,-

## SIDE DISHES

<b>Fresh fries</b> Mayonnaise	5,-
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Incase you have dietary requirement or allergies. Please notify our staff.

## MENU

The chef's experience menu includes bread and a generous selection of amuses.

5 Courses	64,50
4 Courses	53,50
3 Courses	42,50
2 Courses	31,50

## WINE PAIRING

In addition to our wine arrangement, we offer the possibility for a half wine arrangement and / or an alcohol free accompaniment.

5 Courses	45,-
4 Courses	36,-
3 Courses	27,-
2 Courses	18,-

## ALL-IN

The ultimate experience with a generous selection of amuses, a glass of champagne, matching wines, unlimited water service and coffee or tea with friandises.

5 Courses	135,-
4 Courses	115,-
3 Courses	95,-
2 Courses	75,-

CHEFS EXPERIENCE

In case you have dietary requirements or allergies, please notify our staff.