

## APPETIZERS

Served all day

Snails in herb butter	13
Oeufs mayonnaise •	7
Zeeuwse Creuse oyster No.3 <i>per piece</i>	4
Pata negra <i>50 gr / 100 gr</i>	10/19
Focaccia, pointed pepper, anchovies, gremolata •	8
Fried pumpkin, pomegranate, lime yogurt •	8
Cheese selection from L'Amuse •	15

## LUNCH RECOMMENDATION

Rotating lunch dish, quick and in season

Steak tartare, green salad, fries <i>French or Thai style</i>	22,5
Beetroot and mushroom tartare, green salad, fries •	19,5

## BIB GOURMAND MENU 🤖

Your host is happy to explain what our chef is serving today

Three course chef's menu	49,5
Four course chef's menu	62,5

## SIDES

Fries, mayonnaise	6
Mixed salad	6
Seasonal vegetables	7
Asparagus	8,5

Allergies or dietary requirements? Let us know!

## FROM THE KITCHEN

Choose à la carte or enjoy our Bib Gourmand menu

Beef rump, filet americain, anchovy cream, radish, red onion	20
Marinated hamachi, asparagus, daikon, ponzu, green curry	22
Stracciatella, green asparagus, rhubarb, pistachio, basil oil •	19
Vongole, cockles, lemongrass, ginger, chili, coriander, garlic	20
Scrambled eggs, morels, artichoke, chives, Belper Knolle, cress •	18
Asparagus soup, smoked trout, herring caviar, sweet cicely	15
Selection of starters from our menu <i>for 2 persons</i>	46

Corn-fed chicken, cassoulet, artichoke, green beans, tarragon	25
Asparagus, morels, anise mushroom, farm egg, truffle sabayon •	24
Roasted fennel, burrata, citrus, tomato, brandade, saffron, olive •	20
Sea bass fillet, asparagus, broad beans, samphire, butter lettuce	28
Lobster risotto, octopus, king prawn, scallop, vongole, bourride	36
Leg and shoulder of lamb, fregola, asparagus, courgette flower	29

Soft serve & toppings	8,5
Baba au café, mascarpone, marsala	12
Rhubarb, yogurt, meringue	10
Religieuse, macadamia, dulce de leche	12
Le Courchevel, crêpe, orange, Grand Marnier, cardamom ice cream	12
Cheese selection from L'Amuse	15

## SPECIALTIES

Spring vegetable pie, antiboise, Comté, herb salad •	21
Entrecôte of Weiderund <i>500 gr</i> ; fries, red wine sauce <i>for 2 persons</i>	70
Braised veal breast, sweetbread, mushrooms, purée, ceps jus	32

• These dishes are vegetarian or can be prepared as vegetarian