APPETIZERS
Served all day

Snails in herb butter	13
Oeufs mayonnaise •	7
Zeeuwse Creuse oyster No.3 *per piece*	4
Pata negra *50 gr / 100 gr*	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 classic style, fries, salad	22,5
Beetroot tartare, mushroom, fries, salad •	19,5

BIB GOURMAND MENU
Your host is happy to explain what our chef is serving today

Three course chef's menu	45
Four course chef's menu	55

SIDES

Fries, mayonnaise	6
Mixed salad	6
Seasonal vegetables	7
White asparagus	7

Allergies or dietary requirements? Let us know!

FROM THE KITCHEN
Choose à la carte or enjoy our Bib Gourmand menu

Steak tartare, green asparagus, radish, anchovy	19
Sea bream ceviche, avocado, jalapeño, grapefruit	20
Vongole, garlic, pepper, cilantro, olive oil	18
Lamb sweetbread, escargot, pea, lamb jus, mint	18
Stracciatella, fennel, rhubarb, asparagus, pistachio •	18
Asparagus soup, smoked trout, herring caviar, chervil •	15
Selection of starters from our menu *for 2 persons*	42

Asparagus, morel mushroom, farm egg, truffle sabayon •	24
Potato gnocchi, broccolini, pointed pepper, pecorino •	20
Redfish, lobster risotto, fennel, gremolata, herb salad	28
Scallop, linguini, artichoke, pata negra, truffle sauce	32
Lamb rump, curry, green asparagus, cilantro, vadouvan jus	27

Soft serve & toppings	8,5
Paris-Brest, miso caramel, cashew, sesame	9
Amandel, tonka, meadowsweet, honey	10
Fraisier, vanilla, bergamot, strawberry sorbet	10
Arlette, rhubarb sorbet, pink pepper	12
Cheese selection from L'Amuse	15

SPECIALTIES

Farm chicken pie, foie gras, morel, 'meloes' onion	21
Simmental beef ribeye, fries, béarnaise sauce	38
Veal sweetbread, langoustine, asparagus, crab jus	35

• These dishes are vegetarian or can be prepared as vegetarian