



À la carte

Radicchio pistachio, rose, fig leaf	19,5
Legumes cauliflower, hazelnut, beetroot	19,5
Langoustine zucchini, coconut bisque, green herbs	22
Oosterschelde oyster buttermilk, dill, horseradish	20
Squid cabbage, gochujang, guanciale	22,5
Jerusalem artichoke terrine walnut, 'Remeker' cheese, sakura	23
Bara sweetbread, tomatillo, celtuce, yuzu	24,5
Roe buck salsify, red cabbage, currant <i>25 minutes preparation time</i>	28

Bites

Gillardeau oyster	7
Zeeland creuse à la flambadou, beef fat, pangrattato	7
Mochi alla puttanesca	6
Duck heart anticucho, tamarind, lime	7
Mussel 'croquette', aji amarillo, pimenton 2 stuks	6



Chef's Menu

Radicchio - rose - fig leaf

Oosterschelde oyster - buttermilk - dill

Squid - cabbage - gochujang *

Potato noodle - smoked Munster - truffle *

Roe buck - salsify - red cabbage

Nashi pear - meadowsweet - pollen

4 courses (*lunch only*) 75 p.p

6 courses 105 p.p. *

wijnarrangement 57 / 85 *

soft pairing 40 / 60 *

Fire specialties

Stuffed quail porcini mushroom, leek, curry leaf	45
Sea bass grilled Basque-style with garlic pil-pil sauce	40
Basse-Côte sambal matah, garlic, black bean jus	50
Dry-aged Simmentaler ribeye 300g served with béarnaise sauce	85
'Baambrugs' pig 300g dry-aged saddle, chimichurri, epazote	35
Tomahawk steak Gasconne herb butter, hollandaise sauce	daily rate

Desserts

French toast cinnamon, lemon, tuille	15
Nashi pear meadowsweet, pollen, hay	15
Apple celeriac, cashew, oxalis	15
Cheese platter selection of three	18
Sgroppino mandarin, Frangelico	12,5
Affogato	8,5

All dishes and prices are subject to change