APPETIZERS
Served all day

Sourdough bread from Fort Negen with beurre de baratte	3,5
Snails in herb butter	16
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 •	18

LUNCH RECOMMENDATION
Rotating lunch dish, quick and in season

Veal ragout pie, mushroom, green salad	22,5
Mushroom ragout pie, green salad •	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
Potato mousseline	6

Allergies or dietary requirements? Let us know!
Ask our team for a children's menu

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

Steak tartare, herring caviar, oyster cream, pommes paille, shiso	21
Smoked salmon trout, fennel, samphire, citrus, trout roe	22
Salsify salad, green curry, fritters, mizuna •	18
Stir-fried mussels, Normande sauce, cider, lardon, parsley	21
Pâté en croûte of Baambrugge pig, hazelnut, apricot, lardo	18
Scrambled egg, cep mushrooms, chanterelles, chives, truffle •	18
Selection of starters from our menu *for 2 persons*	46

Skate wing, Jerusalem artichoke, mushrooms, grenobloise sauce	29
Braised endive, parsnip, pear, Roquefort, walnut •	20
Pumpkin risotto, smoked burrata, mushrooms, gremolata •	21
Rabbit leg, dark beer, pointed cabbage, plum, gingerbread sauce	27
Ribeye, fries, seasonal vegetables, garlic jus *for 2 persons*	75

SPECIALTIES

Oriental crab and crayfish soup, coconut, ginger, coriander	15
Blood sausage éclair with pork belly, shallot, apple, beetroot	19
Cordon bleu pie, potato, Livar ham, comté, truffle sauce	21
Crispy veal sweetbread, Jerusalem artichoke, mushroom, cep sauce	34
Partridge, sauerkraut, mousseline, boudin, pepper sauce	29

Soft serve & toppings	8,5
Millefeuille, hazelnut, vanilla	14
Île flottante, citrus, meringue	13
Basque cheesecake	8,5
Blueberry, pecan, milk chocolate	13
Cheese selection from L'Amuse	18

• These dishes are vegetarian or can be prepared as vegetarian