



Appetizers

Asparagus soup yolk, oyster, nutmeg	22
Jerusalem artichoke chestnut, kaki, lemon	22
Razor clam broccoli, blood orange, salsify	22
Fermented vegetable beurre blanc chervil root, magnolia, pear	22
Squid cabbage, gochujang, guanciale	24
Sweet potato beef heart, suya, jus de veau	26
Aubergine mint, tempeh, black garlic	27

Bites

Gillardeau oyster	7
Zeeland creuse à la flambadou, beef fat, pangrattato	7
Beignet, fig, Oudwijker Fiore	6
Duck heart anticucho, tamarind, lime	7
North Sea crab, horseradish, potato	8



Chef's Menu

Asparagus - yolk - oyster

Razor clam - broccoli - blood orange

Chervil root - magnolia - beurre blanc *

Squid - cabbage - gochujang **

Sweet potato - beef heart - suya *

Lobster - roasted chicken jus - cassia

Jerusalem artichoke - melipona - vanilla

4 courses (*lunch only*) 90

6 courses 120 *

extra course 24 **

wine pairing 63 / 95 *

Fire specialties

Sea bass 42
grilled Basque-style with garlic pil-pil sauce

Lobster 55
roasted chicken jus, cassia, shokupan

Dry-aged Simmentaler ribeye 300g 86
served with béarnaise sauce

'Baambrugs' pig 250g 40
chanterelle, brown butter, elderflower

Desserts

Jerusalem artichoke 18
melipona, vanilla, chicory

Cookies & cream 22
Alpaco Ecuador 70%, chocolate chip cookie

Île flottante 16
kaffir lime, lemon, yuzu

Cheese platter 19,5
selection of three