



À la carte

Kohlrabi	17
fragola grape, granola, yuzu	
Legumes	17
cauliflower, hazelnut, beetroot	
Langoustine	20
zucchini, coconut bisque, green herbs	
Scallop	18
cucumber, passionfruit, aguachile	
Squid	20
cabbage, gochujang, guanciale	
Jerusalem artichoke terrine	21
walnut, 'Remeker' cheese, sakura	
Bara	22
sweetbread, tomatillo, green asparagus, yuzu	
Lamb saddle	22
aubergine, rose, za'atar	

Bites

Wils' mixed nuts	3
Mochi alla puttanesca	6
Gillardeau oyster	7
'Zeeland' creuse à la flambadou, beef fat, Pangrattato	7
Pain de mie, turbot wing, green tomato	7
Lamb, green strawberry, rosemary	7



Chef's Menu

Kohlrabi - fragola grape - granola

Scallop - passion fruit - aguachile

Potato noodle - corn - autumn truffle

Squid - cabbage - gochujang *

Lamb saddle - aubergine - rose

Sheep's yoghurt - sorrel - green asparagus

80 p.p

95 p.p. *

wine pairing 60 / 70

soft pairing 45 / 54

Fire specialties

Stuffed quail 40
porcini mushroom, leek, curry leaf

Sea bass 30
grilled Basque-style with garlic pil-pil sauce

Basse-Côte 50
sambal matah, garlic, black bean jus

Dry-aged Simmentaler ribeye 300g 85
served with béarnaise sauce

'Baambrugs' pig 300g 35
dry-aged saddle, chimichurri, epazote

Tomahawk steak Gasconne daily rate
herb butter, hollandaise sauce

Desserts

Cherry 15
Guanaja 70%, rye, woodruff

Sheep's yoghurt 15
sorrel, green asparagus, basil

Apple 13
celeriac, cashew, oxalis

Cheese platter 18
selection of three

Affogato 8,5

All dishes and prices are subject to change