MENU OXALIS

WILD SEABASS
TIGER MILK | BUCKTHORN BERRY | AVOCADO | RADISH | CUCUMBER | CILANTRO
~
SOLE 'VERONIQUE'
GRAPES | ASPARAGUS | SEA VEGETABLES
~
VEGETARIAN ERYNGHII SATÉ
POINTED CABBAGE | ATJAR | SAUCE OF PEANUT
~
SCALLOP
TRUFFLE | CAULIFLOWER | ALBUFERA SAUCE
~
NECK OF LAMB
BAHARAT | CHICKPEAS | COUSCOUS | AUBERGINE | LAMB SAUCE
~
VEAL SIRLOIN STEAK
GREEN ASPARAGUS | STRING BEANS | MOREL JUS
WITH EXTRA ROASTED DUCKLIVER + 7,50
OR
TENDERLOIN STEAK + 14 P.
OR
100 GRAM WAGYU A5 SIRLOIN STEAK, PER 2 PERSONS +55 P.P.
~
DUTCH CHEESES
BY KAASFORT AMSTERDAM
~
DESSERT
OR
ALICANTE COFFEE | LAVAZZA COFFEE | RUM LIQUOUR | WHIPPED CREAM

3- COURSES SEABASS | VEAL | DESSERT **49,50**
4-COURSES SEABASS | ERYNGHII | VEAL | DESSERT **66**
5-COURSES SEABASS | SOLE | ERYNGHII | VEAL | DESSERT **82,50**
6-COURSES SEABASS | SOLE | ERYNGHII | SCALLOP | VEAL | DESSERT **98**
7-COURSES SEABASS | SOLE | ERYNGHII | SCALLOP | LAMB | VEAL | DESSERT **115**

CHEESE OR ANOTHER DISH INSTEAD OF DESSERT: +7,95

CAESAR SALAD 5 **HOMEMADE TRIPLE COOKED FRIES WITH MAYONAISE 6**

VEGETARIAN MENU

STEAK TOMATO
FETA | KALAMATA | TOMATO | CUCUMBER | AUBERGINE
~
ASPARAGUS
OPPERDOEZER POTATO | QUAIL EGG | SEA VEGETABLES | MADRAS
~
VEGETARIAN ERYNGII SATÉ
POINTED CABBAGE | ATJAR | SAUCE OF PEANUT
~
RAVIOLO
GOAT CHEESE | SPINACH – BELL PEPPER – SAGE BUTTER
~
BELL PEPPER
BAHARAT | CHICKPEAS | COUSCOUS | AUBERGINE
~
GREEN PEA RISOTTO
EGG YOLK 63°C | BEEMSTER GRAND CRU
~
DUTCH CHEESES
BY KAASFORT AMSTERDAM
~
DESSERT
OR
ALICANTE COFFEE | LAVAZZA COFFEE | RUM LIQUOUR | WHIPPED CREAM

3- COURSES TOMATO | RISOTTO | DESSERT **49,50**
4-COURSES TOMATO | ERYNGHII | RISOTTO | DESSERT **66**
5-COURSES TOMATO | ASPARAGUS | ERYNGHII | RISOTTO | DESSERT **82,50**
6-COURSES TOMATO | ASPARAGUS | ERYNGHII | RAVIOLO | RISOTTO | DESSERT **98**
7-COURSES TOMATO | ASPARAGUS | ERYNGII | RAVIOLO | BELL PEPPER | RISOTTO | DESSERT **115**

CHEESE OR ANOTHER DISH INSTEAD OF DESSERT: +7,95

CAESAR SALAD 5

HOMEMADE TRIPLE COOKED FRIES WITH MAYONAISE 6

A LA CARTE

STARTERS:

NORTHSEA CRAB SALAD 25
FENNEL | ORANGE | AVOCADO

THINLY SLICED SIRLOIN 18
BEEMSTER GRAND CRU | CHERRY TOMATO | PINE NUTS

MAIN COURSES:

TOURNEDOS ROSSINI 49
TENDER STEAK | FOIE GRAS | MADEIRA JUS | BLACK TRUFFLE

200 GR WAGYU A5 SIRLOIN 110

WILD SEABASS 40
ZUCCHINI | GREEN ASPARAGUS | TOMATO | AUBERGINE | LOBSTER SAUCE

DUCK A L'ORANGE 37,50
CHICORY | POINTED CABBAGE

CAESAR SALAD 5

HOMEMADE TRIPLE COOKED FRIES WITH MAYONAISE 6

DIGISTIEVEN OXALIS

LIQUERS FROM ZUIDAM:

ALMOND/ COFFEE/ ORANGE/ CASSIS/ RASPBERRY/ PEAR/ MANDARIN	7,00

ARMAGNAC EN COGNAC:

COGNAC VSOP MONTIFAUF	8,00
COGNAC VSOP RAGNAUD-SABOURIN	8,50
ARMAGNAC 12JR CUSSAGNOLES	8,50
COGNAC X.O. FRANCOIS PEGROT	12,50

WHISKY:

LAPHROAIG QUARTER 10JR CASK 40 BPM	10,00
THE GLENROTHERS 10JR	8,50
ZUIDAM MILLSTOME RYE 'DUTCH SINGLE MALT'	8,50
ZUIDAM MILLSTONE OLOROSSO SHERRY 'DUTCH SINGLE MALT'	8,50
MACALLAN 12JR	10
MACALLAN 15JR	12

GRAPPA:

SIBANC GRAPPA MOSCATO	8,00
SIBANC BARBARESCO	8,00
LORENZO GRAPPA DI BAROLO	8,50

PORT:

RUBY	7,00
TAWNY	7,00
TAWNY 10	8,25
TAWNY 20	14,50
TAWNY 30	24,50
WHITE	7,00

OTHER:

RIVERSALTES AMBRÉ 17 ANS D'AGE ROUSILLON 2000	7,50
LIMONCELLO	7,00
DON PAPA RUM 7 JR	8,50
RATAFIA HENRI GIRAUD	9,50