

TO START WITH

SOURDOUGH BREAD WITH BUTTER AND OLIVE OIL €4

CRISPY FRIED PAPADUM WITH DIP €3

TACO GOATS CHEESE WITH CHILI, CORN AND CUCUMBER €3

CONE FILLED WITH FILET AMERICAIN AND CRÈME OF DUCKLIVER €6

OYSTERS OF THE SEASON WITH SHALLOTS AND RED WINE VINEGAR €4 PER UNIT

ASIAN OYSTER WITH SOY, GINGER, CHILI AND SPRING ONION €5 PER UNIT

MENU ANNIVERSARY

FROM €49,50 FOR €36

SALMON

TOSTADA | GUACEMOLE | PINEAPPLE | CUCUMBER | LIME

OR

THINLY SLICES SIRLOIN

TRUFFLE MAYONNAISE | CAPERS | CHERRY TOMATO | LOCAL AGED CHEESE

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## SEA BASS

BULGUR | AUBERGINE | PAPRIKA | CHICKPEA | JUS CRUSTACEANS  
OF

## IRON FLANKSTEAK

ROASTED LITTLE GEM | ONION | MUSHROOM | PEPPERCORN SAUCE  
WITH SUPPLEMENT ROASTED DUCK LIVER €7,50

OR

TENDERLOIN €14

OR

KAGOSHIMA WAGYU A5 SIRLOIN STEAK (100 GRAM) € 55

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DAME BLANCHE

HOME MADE VANILLA ICECREAM | CHOCOLATE SAUCE | WHIPPED CREAM
OF

CRÈME BRÛLÉE

CINNAMON

CAESAR SALAD 5

FRIES WITH TRUFFLE MAYONNAISE 6

GASTRONOMIC MENU

SCALLOPS

ORANGE | CARROT | OLIVE OIL | AVOCADO | PINK PEPPERCORN

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## MACKEREL

FENNEL | TOMATO | BEURRE BLANC WITH CITRUS

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PEARL BARLEY

COURGETTE | LOCAL AGED CHEESE | MUSHROOM

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## OPEN DIMSUM SHRIMP

AUBERGINE CRÈME | AUBERGINE STOCK

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ZANDER AND SMOKED EEL

APPLE MALASSES | LOCAL PATATO | BEURRE BLANC SAUERKRAUT

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## DUTCH PEKING DUCK

GYOZA FROM DE LEG | PAKSOI | HOISIN | SESAME | JUS WITH SECHUAN PEPPER

WITH SUPPLEMENT ROASTED DUCK LIVER €7,50

OR

TENDERLOIN €14

OR

KAGOSHIMA WAGYU A5 SIRLOIN STEAK (100 GRAM) € 55

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DESSERT

OR

ALICANTE COFFEE

LAVAZZA COFFEE | ALICANTE RUM | CREAM

OR

DUTCH CHEESE PLATTER

FROM THE CHEESEFORT AMSTERDAM

	3-COURSE	SCALLOP DUCK DESSERT	46
	4-COURSE	SCALLOP PEARL BARLEY DUCK DESSERT	58
	5-COURSE	SCALLOP MACKAREL PEARL BARLEY DUCK DESSERT	70
	6-COURSE	SCALLOP MACKAREL PEARL BARLEY DIMSUM DUCK DESSERT	81
	7-COURSE	SCALLOP MACKAREL PEARL BARLEY DIMSUM ZANDER DUCK DESSERT	94

CHEESE OR OTHER DISH THEN DESSERT: 6,50

CAESAR SALAD 5

FRIES WITH TRUFFLE MAYONNAISE 6

MENU VEGETARISCH

STEAK TOMATO

FETA | KALAMATA | TOMATO | CUCUMBER

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## VEGETARIAN SATÉ MADE FROM KING OYSTER MUSHROOM

POINTED CABBAGED | ATJAR | SEROENGDENG | SAUCE FROM COCONUT AND LIME

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FONDANT MADE OF CELARIAC

CELARIAC PUREE | APPLE MELASSES | HAZELNUT | CAPERS | FOAM OF BROWN BUTTER

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## PAPRIKA

BAHARAT | CHICKPEA | BULGUR | AUBERGINE

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RAVIOLI GOATS CHEESE

SPINACHE | PAPRIKA | SAGE BUTTER

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## PEARL BARLEY

COURGETTE | LOCAL AGED CHEESE | MUSHROOM

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DESSERT

OR

ALICANTE COFFEE

LAVAZZA COFFEE | ALICANTE RUM | CREAM

OR

DUTCH CHEESE PLATTER

FROM THE CHEESEFORT AMSTERDAM

	3-COURSE	TOMATO PEARL BARLEY DESSERT	45
	4-COURSE	TOMATO SATÉ PEARL BARLEY DESSERT	57
	5-COURSE	TOMATO CELARIAC SATÉ PEARL BARLEY DESSERT	69
	6- COURSE	TOMATO CELARIAC SATÉ PAPRIKA PEARL BARLEY DESSERT	80
7- COURSE		TOMATO CELARIAC SATÉ PAPRIKA RAVIOLI PEARL BARLEY DESSERT	93

CHEESE OR OTHER DISH THEN DESSERT: **6,50**

CAESAR SALAD **5**

FRIES WITH TRUFFLE MAYONNAISE **6**