

# Menu

3 dishes from our **TOP 10**  
plus dessert or coffee of your choice - 54,50  
individual dishes - 18,00

## TOP 10

### Gado Gado 3.0

Veggies | telur asin | kentjoer | peanut crémeux.

### The Potato Eaters

Vichyssoise | wild garlic | leek | soubise | doré potato.

### Goat & Gold

Goat cheese | green asparagus | honeycomb | hazelnuts | oats.

### Delicate & Silky

Chawanmushi | unagi | Nashi pear | sesame | sea urchin.

### Music Paper of Distinction

Wagyu carpaccio | pane carasau | scamorza | tomato | cured egg yolk.

### The Vegetable Jeweler

Cauliflower | macadamia | green peas | vadouvan | spelt.

### Italian Temperament

Ravioli | Dutch shrimp | bimi | sage | ricotta.

### Through the Mesh of the Net

Dover sole | truffle | green beans | artichoke | Granny Smith apple.

### Asparagus Flamande 2.0


Dutch asparagus | Ibérico | morel | verjus beurre blanc | hen egg | parsley.

### Rolling into Spring

Lamb rouleaux | oyster-Hollandaise | broad beans | lamb's lettuce | sweetbread.

### Granny Vera's stew

Indonesian beef stew | lontong rice | coconut sereh sauce | sweet & sour.

 Granny Vera has a great recipe for a vegan rendang made with oxheart cabbage and a refreshing ginger sherbet.

Dietary wishes or allergies?  
Our staff will be happy to advise.

# À la carte

A great start: Bistoria bread with  
regularly changing butter & olive oil - 5,50

## CLASSIC & TRENDS

To be ... safe or innovative

### Classic oysters

red wine vinegar | shallot | lemon.

Zeeland creuses \_\_\_\_\_ 4,00 each | per ½ dozen: 23,00

Irish Mór oyster \_\_\_\_\_ 6,50 each | per ½ dozen: 38,00

### Rendang oysters

vinaigrette | red curry prawn crackers | kumquat.

Zeeland creuses \_\_\_\_\_ 5,00 each | per ½ dozen: 29,00

Irish Mór oyster \_\_\_\_\_ 7,50 each | per ½ dozen: 42,50

### Classy & Tasty

Caviar (10 gr.) | English muffin |

crème fraîche | chives. \_\_\_\_\_ 29,50

### Wagyu Skewers (60 gram)

Crunchy garlic | scallion | miso cream. \_\_\_\_\_ 32,50

### Duck liver

Apple tarte tatin | Calvados sauce. \_\_\_\_\_ 28,50

### Chef's choice

Crispy sweetbreads | Boemboe Bali |

salted peanut ice cream | serundeng. \_\_\_\_\_ 28,50

## XL-DISHES

just a bit bigger...

### Dover sole baked in butter

Lettuce | caper apple | fennel | remoulade sauce. \_\_\_\_\_ 48,50

### Lobster Thermidor

Lobster risotto | sea vegetables | bisque de homard.

½ lobster \_\_\_\_\_ 34,50

Whole Lobster \_\_\_\_\_ 59,50

### Escoffier's classic

Tournedos Rossini | duck liver | truffle | brioche |

smashed Eigenheimer potatoes with duckfat. \_\_\_\_\_ 49,50

### Tomahawk steak

Béarnaise | marrow butter | pommes Dauphine. \_\_\_\_\_ 78,50

(per 2 persons) - 20 minutes preparation time

### Tarte tatin

Red onion tarte tatin | blue fenugreek |

poached pear | pistachio. \_\_\_\_\_ 27,50

## OUR SIDE DISHES

complete the party

Homemade funky & chunky fries. \_\_\_\_\_ 6,50

Our funky & chunky fries with a topping of

truffle cream | Parmesan cheese | mustard seeds. \_\_\_\_\_ 7,50

Seasonal Vegetable: BBQ asparagus |

Oude Utregter cheese | samphire | egg yolk cream. \_\_\_\_\_ 8,50