

Menu

3 dishes from our **TOP 10**
plus dessert or coffee of your choice - 57,50
individual dishes - 18,50

TOP 10

Tiger of the Sea

Smoked mackerel | pumpkin | tarragon | mandarin.

Parsnip on a Journey

Parsnip | XO | black sesame | tofu | yuzu.

Gado Gado 3.0

Veggies | telur asin | kentjoer | peanut crémeux.

Gimme Shelter

Pâté en croûte | beetroot | pistachio | mushrooms | cranberries.

Quacking Deluxe

Duck prosciutto | pear | aceto balsamico | celeriac | brioche.

Between the Layers

Winter carrot mille-feuille | dashi | cardamom | chanterelle.

Through the Mesh

Baby sole | Jerusalem artichoke | sauerkraut | apple | truffle.

Twisted Treats

Monkfish roulade | cauliflower | vadouvan | Dutch shrimp | samosa.

Granny Vera's rendang

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

Granny Vera's vegan rendang

Oxheart cabbage stew | lontong rice | coconut sereh sauce | sweet & sour.

Split-Pea Soup, New Style

Pork belly | mustard seeds | rye | leek | split peas.

High-Level Rutting Call

Venison | Jägermeister | red cabbage | Brussels sprouts | Eigenheimer potato.

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

Classy & Tasty

Caviar (10 gr.) | English muffin |
crème fraîche | chives. _____ 34,50

Wagyu Skewers (60 gram)

Crunchy garlic | scallion | miso cream. _____ 36,50

Duck liver

Apple tarte tatin | Calvados sauce. _____ 32,50

Chef's choice

Crispy sweetbreads | Boemboe Bali |
salted peanut ice cream | serundeng. _____ 29,50

XL-DISHES

just a bit bigger...

Dover sole baked in butter

Lettuce | capers | fennel | remoulade sauce. _____ 59,50

Lobster Thermidor

Lobster risotto | sea vegetables | bisque de homard.
½ lobster _____ 39,50
Whole Lobster _____ 69,50

Tournedos Lintelo de Geer

Duck liver | truffle | brioche |
Smoked potato mousseline | crispy onion. _____ 56,50

Tomahawk steak

Béarnaise | marrow butter | pommes Dauphine. ____ 99,50
(per 2 persons) - 20 minutes preparation time

Pumpkin Gnocchi

Coffee | truffle | egg yolk cream. _____ 29,50

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 vegetables: Chicory | mushrooms |
goat cheese | walnuts. _____ 8,50