

THE LOBBY



DINER

ZUURDESEMBROOD – BOERENBOTER – AMSTERDAMSE UI 4.5
SOURDOUGH BREAD – 'FARMERS' BUTTER – AMSTERDAM ONION

BITES

FINES DE CLAIRES NO. 2 (4 ST.) 14
OYSTERS – FINES DE CLAIRES NO.2 (4 PCS.)

PATÉ DE CAMPAGNE – CORNICHONS – MOSTERD 12
COARSE COUNTRY PATE – PICKLES – MUSTARD

AARDPEER – GARAM MASALA YOGHURT– KORIANDER (V) 8.5
JERUSALEM ARTICHOKE – GARAM MASALA YOGURT – CORIANDER (V)

STARTERS / ENTREES

ARTISJOK – KOOLRABI – HAZELNOOT – SAFFRAAN MOSTERDDRESSING (V) 14.5
ARTICHOKE – KOHLRABI – HAZELNUT – SAFFRON MUSTARD DRESSING (V)

SCHORSENEER – BLOEMKOOL – SHISO – YUZU VINAIGRETTE (V) 14.5
SALSIFY – CAULIFLOWER – SHISO – YUZU VINAIGRETTE (V)

ZEEUWSE MOSSELEN – PREI – ANSJOVISCRUNBLE – VADOUVAN 18
"ZEELAND" MUSSELS – LEEK – ANCHOVY CRUMBLE– VADOUVAN

STEAK TARTAAR – OESTERCRÈME – SAMBAI – BONITO KROEPOEK 18
STEAK TARTARE – OYSTER CREAM – SAMBAI – BONITO CRACKER

MAIN COURSES

HOKKAIDO POMPOEN – DUINVOETJE – KROKANTE RIJST – SHIITAKE XO – KOKOS LIMOENSAUS (V) 23.5
HOKKAIDO PUMPKIN – ERYNGII – CRISPY RICE – SHIITAKE XO – COCONUT LIME SAUCE (V)

SEIZOENSVIS – HOLLANDSE GARNAAL – FREGOLA NERO – SAVOOIEKOOL – STRANDKRABBen BISQUE 27.5
SEASONAL FISH – DUTCH SHRIMP – FREGOLA NERO – SAVOY CABBAGE– SHORE CRAB BISQUE

BOERDERIJKIP – BLOEDWORST – ZUURKOOL – APPEL – MOSTERDSAUS 27.5
FARMERS CHICKEN – BLACK PUDDING –SAUERKRAUT – APPLE – MUSTARD SAUCE

RUNDERSUKADE – GEKONFIJTE AARDAPPEL – RODE KOOL – GEPOFTE BOEKWEIT – LAURIERJUS 26
SLOW COOKED FLAT IRON STEAK – POTATO CONFIT – RED CABBAGE – PUFFED BUCKWHEAT – LAUREL GRAVY

TO SHARE FOR TWO

CÔTE DE BOEUF – SALADE – FRITES – ZWARTE PEPER JUS 85
CÔTE DE BOEUF – SALAD – FRENCH FRIES – BLACK PEPPER GRAVY

LAAT ONS WETEN ALS U ALLERGIEEN OF DIEETWENSEN HEEFT–
LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS

MUCH LOVE. FROM AMSTERDAM