

THE LOBBY



DINER

STARTERS

GEPOFTE OERBIET – BORSJTSJ – PIERRE ROBERTCRÈME – IJSKRUID – WALNOTENCRUMBLE (V) 14
ROASTED BEETROOT – BORSJTSJ – PIERRE ROBERT CRÈME – ICE PLANT – WALNUT CRUMBLE

GEMARINEERDE CORVINA – PAPAYA POMPOENSALADE – LIMOEN – KORIANDER 18
MARINATED CORVINA – PAPAYA PUMPKIN SALAD – LIME – CORIANDER

SECONDARY STARTERS

MISO-UIENBOUILLON – PORTOBELLO – KNOLSELDERIJREMOULADE – KROKANT EI (V) 14.50
MISO-ONION BROTH – PORTOBELLO – CELERIAC REMOULADE – CRISPY EGG

RUNDERWANG RENDANG – LIMOENBLADCRÈME – KOMKOMMER – GEPOFTE RIJST 18
BEEF CHEEK RENDANG – LIME LEAF CRÈME – CUCUMBER – PUFFED RICE

MAIN COURSES

SPELTRISOTTO – SPITSKOOL – CANTHAREL – PANGRATTATO – PADDENSTOELENJUS (V) 22.50
SPELT RISOTTO – POINTED CABBAGE – CHANTERELLE – PANGRATTATO – MUSHROOM GRAVY

PARELHOENFILET – CROMESQUIS – BLOEMKOOL – WITLOF – HAZELNOOT – JUS DE VOLAILLES 27.50
GUINEA FOWL – CROMESQUIS – CAULIFLOWER – CHICORY – HAZELNUT – JUS DE VOLAILLES

ZEEWOLF – PREI – BRANDADE – PALING BEURRE BLANC 27.50
SEA WOLF – LEEK – BRANDADE – EEL BEURRE BLANC

TO SHARE FOR TWO

CÔTE DE BOEUF – WALNOTEN SALADE – KROKANTE AARDAPPEL – BORDELAISESAUS 85
CÔTE DE BOEUF – WALNUT SALAD – CRISPY POTATO – BORDELAISE SAUCE

BIJPASSENDE WIJNEN BESCHIKBAAR – WINE PAIRING AVAILABLE
WIJZIGINGEN MENU VOORBEHOUDEN – MENU SUBJECT TO CHANGE
LAAT ONS WETEN ALS U ALLERGIEËN OF DIEETWENSEN HEEFT –
LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS

MUCH LOVE. FROM AMSTERDAM