

THE LOBBY



DINER

3 GANGEN MENU 45 – 3 COURSE MENU 45

STARTERS – 14.00

HARINGTARTAAR – RODE BIET – YOGHURTCRÈME – MIERIKSWORTEL
HERRING TARTARE – BEETROOT – YOGURT CREAM – HORSERADISH

AJO BLANCO – CHERRY TOMAAT – BLOEMKOOL – AMANDEL (V)
AJO BLANCO – CHERRY TOMATO – CAULIFLOWER – ALMOND (V)

RUNDERWANG RENDANG – KOMKOMMER – LIMOENBLAD – KORIANDEROLIE
BEEF CHEEK RENDANG – CUCUMBER – LIME LEAF – CORIANDER OIL

MISO AUBERGINE – SJALOTCRÈME – SHII TAKE – SESAM PINDA CRUNCH (V)
MISO AUBERGINE – SHALLOT CREAM – SHII TAKE – SESAME PEANUT CRUNCH (V)

MAINCOURSES – 24.00

KALFSLENDE – POLENTA – COURGETTE – OLIJF – OREGANO JUS
VEAL LOIN – POLENTA – ZUCCHINI – OLIVE – OREGANO GRAVY

SCHOLFILET – INKTVIS – AARDAPPEL CONFIT – PAPRIKA – ARTISJOK
PLAICE FILET – SQUID – POTATO CONFIT – BELL PEPPER – ARTICHOKE

INDIASE AARDAPPEL – BOSPEEN – CASHEWNOOT – GELE CURRY (V)
INDIAN POTATO – CARROT – CASHEW – YELLOW CURRY (V)

TO SHARE FOR TWO – 75.00

CÔTE DE BOEUF – WALNOTEN SALADE – KROKANTE AARDAPPEL
CÔTE DE BOEUF – WALNUT SALAD – CRISPY POTATO

DESSERTS – 9.00

AARDBEI – FEUILLETÉE – LEMON CURD – ANIJS CRUMBLE – VERVEINE SORBET
STRAWBERRY – FEUILLETÉE – LEMON CURD – ANISE CRUMBLE – VERBENA SORBET

CHOCOLADECAKE – GIANDUJA – DUINDOORBES – HAZELNOOT IJS
CHOCOLATE CAKE – GINADUJA – SEA BUCKTHORN – HAZELNUT ICE CREAM

KOKOS PANNA COTTA – PASSIEVRUCHT – ANANAS – PISTACHE IJS
COCONUT PANNA COTTA – PASSION FRUIT – PINEAPPLE – PISTACHIO ICE CREAM

KAAS VAN FROMAGERIE KEF (+5.5)
CHEESE FROM 'FROMAGERIE KEF' (+5.5)

BIJPASSENDE WIJNEN BESCHIKBAAR – WINE PAIRING AVAILABLE
WIJZIGINGEN MENU VOORBEHOUDEN – MENU SUBJECT TO CHANGE

MUCH LOVE. FROM AMSTERDAM