



ZUURDESEM BOL – VAN BAKKERIJ MAMA – KESBEKE ZUUR – BOTER (V)
SOURDOUGH BUN – FROM BAKKERIJ MAMA – KESBEKE PICKLES – BUTTER (V)

6

CHEFS MENU

4 GANGEN MENU

4 COURSE MENU

59

5 GANGEN MENU

5 COURSE MENU

69

STEAK TARTAAR – OESTER – SJALOT – BIESLOOK
STEAK TARTARE – OYSTER – SHALLOT – CHIVES

AUBERGINE – TOMATENSAMBAL – WAKAMÉ – KOMBU BEURRE BLANC
EGGPLANT – TOMATO SAMBAL – WAKAME – KOMBU BEURRE BLANC

RISOTTO – WHISKY – ROZEMARIJN – MERG (*gang 5*)
RISOTTO – WHISKY – ROSEMARY – BONE MARROW (course 5)

FLAT IRON STEAK – POMPOEN – CANTHAREL – EENDENLEVERSAUS
FLAT IRON STEAK – PUMPKIN – CHANTERELLE – DUCK LIVER SAUCE

PARFAIT – MANDARIJN – AMANDEL – LICOR 43 – DUINDOORNBS
PARFAIT – TANGERINE – ALMOND – LICOR 43 – BUCKTHORN BERRY

WIJNARRANGEMENT 4 GLAZEN
WINE PAIRING 4 GLASSES

36

WIJNARRANGEMENT 5 GLAZEN
WINE PAIRING 5 GLASSES

45



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SOURDOUGH BUN – FROM BAKKERIJ MAMA – KESBEKE PICKLES – BUTTER (V)

STARTERS

GEPOFTE KNOLSELDERIJ – GEITENKAAS – MOSTERDBLAD – TRUFFEL (V) 15
ROASTED CELERIAC – GOAT CHEESE – MUSTARD GREENS – TRUFFLE (V)

GEPLETTE GAMBA – APPEL – GROENE CURRY – KORIANDER – ZWARTE SESAM 16
SMASHED GAMBA – APPLE – GREEN CURRY – CORIANDER – BLACK SESAME

STEAK TARTAAR – KIMCHI MAYONAISE – 63°C EIDOOIER – AUGURK – BRIOCHE TOAST 16
STEAK TARTARE – KIMCHI MAYONNAISE – 63°C EGG YOLK – PICKLE – BRIOCHE TOAST

ENTREES

AARDPEER – PADDENSTOELEN XO – KOMBU BEURRE BLANC (V) 16
JERUZALEM ARTICHOKE – MUSHROOM XO – KOMBU BEURRE BLANC (V)

SOFT-SHELL CRAB TEMPURA – SPRING ROLL – MADAME JEANETTE 18
SOFT-SHELL CRAB TEMPURA – SPRING ROLL – SCOTCH BONNET

MAIN COURSES

AUBERGINE SCHNITZEL – MATBUCHA – ZA'ATAR – BATAAT – PARMEZAAN (V) 23
EGGPLANT SCHNITZEL – MATBUCHA – ZA'ATAR – SWEET POTATO – PARMESAN (V)

VIS VAN DE MARKT – BOSPEEN – SPITSKOOL – WADDENKOKKEL – KOKOSBISQUE 29
FISH FROM THE MARKET – BABY CARROTS – SAVOY CABBAGE – WADDEN COCKLES – COCONUT BISQUE

IBERICO VARKENSWANG – PASTINAAKMOUSSELINE – ZUURKOOL – IPA BIERJUS 28
IBERICO PORK CHEEK – PARSNIP MOUSSELINE – SAUERKRAUT – IPA BEER JUS

CÔTE DE BOEUF – FRIET VAN FRIETBOUTIQUE – KROPSLA (per 100 gram)14
CÔTE DE BOEUF – FRIES FROM FRIETBOUTIQUE – LETTUCE

SIDES

FRIET VAN FRIETBOUTIQUE – MAYONAISE 6
FRIES FROM FRIETBOUTIQUE – MAYONNAISE

KROPSLA – MOSTERDVINAIGRETTE – WALNOOT 6
LETTUCE – MUSTARD VINAIGRETTE – WALNUT

WIJNARRANGEMENT EN BIJPASSENDE WIJNEN PER GERECHT BESCHIKBAAR, WE ADVISEREN HIER GRAAG OVER

HOTEL V & THE LOBBY
MUCH LOVE.
FROM AMSTERDAM