



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

6

CHEFS MENU

4 GANGEN MENU
4 COURSE MENU

59

5 GANGEN MENU
5 COURSE MENU

69

MAKREEL – KARNEMELK – MIERIKSWORTEL – RADIJS – DILLE
MACKEREL – BUTTERMILK – HORSERADISH – RADISH – DILL

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

BAAMBRUGSE PROCUREUR – PULPO – WITTE BONEN – ZUURKOOL BEURRE BLANC (gang 5)
BAAMBRUGSE PORK NECK – OCTOPUS – WHITE BEANS – SAUERKRAUT BEURRE BLANC (course 5)

KALFSWANG – RÖSTI – CAVALLO NERO – SAVORA MOSTERDSAUS (SUPPLEMENT FOIE GRAS +10)
VEAL CHEEK – RÖSTI – CAVALLO NERO – SAVORA MUSTARD SAUCE (SUPPLEMENT FOIE GRAS +10)

PANNA COTTA – KOFFIE MERINQUE – CACAO – HAZELNOOT – MOKKA IJS
PANNA COTTA – COFFEE MERINQUE – COCOA – HAZELNUT – MOCHA ICE CREAM

WIJNARRANGEMENT 4 GLAZEN
WINE PAIRING 4 GLASSES

36

WIJNARRANGEMENT 5 GLAZEN
WINE PAIRING 5 GLASSES

45

— THE —
LOBBY
 — FIZEAUSTRAT —

A LA CARTE

ZUURDESEM BOL VAN BAKKERIJ MAMA – KESBEKE ZUUR – BOTER (V) 6
SOURDOUGH BUN BY BAKKERIJ MAMA – KESBEKE PICKLES – BUTTER (V)

STARTERS

BURRATA – BBQ COURGETTE – KROKANT MOSTERDZAAD – DASLOOK (V) 15
BURRATA – BBQ ZUCCHINI – CRISPY MUSTARD SEEDS – WILD GARLIC (V)

ALBACORE TONIJTARTAAAR – RETTICH – ZURE ROOM – SAFFRAANDASHI 16
ALBACORE TUNA TARTARE – DAIKON RADISH – SOUR CREAM – SAFFRON DASHI

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

ENTREES

AUBERGINE – TOMATENSAMBAL – WAKAMÉ – MISO BEURRE BLANC 15
EGGPLANT – TOMATO SAMBAL – WAKAME – MISO BEURRE BLANC

BAAMBRUGSE PROCUREUR – PULPO – WITTE BONEN – ZUURKOOL BEURRE BLANC 17
BAAMBRUGSE PORK NECK – OCTOPUS – WHITE BEANS – SAUERKRAUT BEURRE BLANC

MAIN COURSES

AUBERGINE SCHNITZEL – MATBUCHA – ZA'ATAR – BATAAT – PARMEZAAN (V) 22
EGGPLANT SCHNITZEL – MATBUCHA – ZA'ATAR – SWEET POTATO – PARMESAN (V)

VIS VAN DE MARKT – HAZELNOOTPUREE – ZUURKOOL CONFIT – GEROOKTE PALING BEURRE BLANC Dagprijs
FISH FROM THE MARKET – HAZELNUT PURÉE – SAUERKRAUT CONFIT – SMOKED EEL BEURRE BLANC

FLAT IRON STEAK – POMMES PAVÉ – SAVOOIEKOOL – LAURIER JUS (SUPPLEMENT FOIE GRAS +10) 27
FLAT IRON STEAK – POMMES PAVÉ – SAVOY CABBAGE – BAY LEAF SAUCE (SUPPLEMENT FOIE GRAS +10)

CÔTE DE BOEUF // 100 GR (SUPPLEMENT MERGPIJP GRATINÉE +10) 14
CÔTE DE BOEUF // 100 GR (SUPPLEMENT BONE MARROW AU GRATIN +10)

SIDES

FRIET VAN FRIETBOUTIQUE – MAYONAISE 6
FRIES FROM FRIETBOUTIQUE – MAYONNAISE

SIDE SALAD – MOSTERDVINAIGRETTE – WALNOOT 6
SIDE SALAD – MUSTARD VINAIGRETTE – WALNUT

WIJENEN PER GERECHT BESCHIKBAAR, WE ADVISEREN HIER GRAAG OVER
 MATCHING WINES ARE ALWAYS AVAILABLE, WE ARE HAPPY TO HELP OUT

HOTEL V & THE LOBBY
MUCH LOVE.
FROM AMSTERDAM