



DINER

STARTERS & ENTRÉES

HAMACHI – PALING – MISO – ZURE ROOM – KOMKOMMER 16
HAMACHI – EEL – MISO – SOUR CREAM – CUCUMBER

SOFTSHELL KRAB – PAPAJA – PINDA – THAISE VINAIGRETTE 17
SOFTSHELL CRAB – PAPAYA – PEANUT – THAI VINAIGRETTE

STEAK TARTAAR – 63°C EIDOOIER – PANE CARASAU – BOTTARGA 16
STEAK TARTARE – 63°C EGGYOLK – PANE CARASAU – BOTTARGA

CHIOGGIA BIET – VLIERBLOESEM – RICOTTA – HAZELNOOT (V) 15
CHIOGGIA BEETROOT – ELDERFLOWER – RICOTTA – HAZELNUT (V)

HASSELBACK AARDAPPEL – TRUFFELCRÈME CRU – PARMIGIANO – TUINKERS (V) 15
HASSELBACK POTATO – TRUFFLE CRÈME CRU – PARMIGIANO – CRESS (V)

KALFSZWEZERIJK – CASSOULET – SPEK – SALIE 21
VEAL SWEETBREAD – CASSOULET – LARDONS – SAGE

MAIN COURSES

VIS & SEIZOEN DAGPRIJS
FISH & SEASON

BAVETTE 'CHIMICHURRI' – AARDPEER – UIENCOMPÔTE – PORTJUS 27
BAVETTE 'CHIMICHURRI' – JERUSALEM ARTICHOKE – ONION COMPÔTE – PORT JUS

BOERDERIJHOEN – NAVARIN – LINZEN – BLOEMKOOL – GARAM MASSALA 27
FARMER'S CHICKEN – NAVARIN – LENTILS – CAULIFLOWER – GARAM MASSALA

BIMI – SZECHUANPEPER – OESTERZWAM – ENOKI TEMPURA – DASHI BEURRE BLANC (V) 24
BIMI – SZECHUAN PEPPER – OYSTER MUSHROOM – ENOKI TEMPURA – DASHI BEURRE BLANC (V)

TO SHARE

KREEFT (700GR) – 2PERS. – FRIET & PARMIGIANO – TRUFFELMAYONAISE – KROPSLA 75
LOBSTER (700 GR) – FRIES & PARMIGIANO – TRUFFLE MAYONNAISE – LETTUCE

CÔTE DE BOEUF (800GR) – 2PERS. – FRIET VAN FRIETBOUTIQUE – KROPSLA 78
CÔTE DE BOEUF (800GR) – FRIES FROM FRIETBOUTIQUE – LETTUCE

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