



BITES

PATA NEGRA [60 GR]	16
SOURDOUGH & ROMESCO	8
TACO [3 PSC] rendang - atjar - kentjoer	16
TARTELETTE [4 PCS] beetroot - miso - blackberry	10
CORNFRIITERS [4 PCS] salsa aji - melon - coriander	11

OYSTER

"CLASSIC" red wine vinegar - lemon - shallot	6,5
SMOKEY PALOMA mezcal - orange - rosemary	7
SPRITZ Aperol - cava - olive oil	6,5
OYSTER TASTING 2 x 3 oysters	36

FRENCH TOAST

IBERICO Pata Negra - truffle - shallot	18
LOBSTER ROLL lobster - celery - cajun	19
ZEEUWS SMOKED smoked eel - yoghurt - horseradish	20
DAIKON rettich - truffle - shallot	15

WEEK SPECIAL

SURF & TURF	38
short rib - BBQ lobster - smoked mousseline	

FROM THE LAND

STEAK TARTARE	20
tartelette - aged soya - summer truffle	
SHORTTRIB	20
smoked mousseline - chives - crackling	
POLDERLAMB	21
fresh peas - girolles - peanut	
CHICKEN	20
sesame hollandaise - watercress - hatosi	

FROM THE GARDEN

TOMATO	15
strawberry - pepper - basil	
ZUCCHINI	15
pistachio - BBQ lemon - curry	
TARTELETTE HAWAII	13
carrot - pineapple - celeriac	
CAULIFLOWER	16
brown butter - dashi - black truffle	
ASPARAGUS	16
citrus - maltaise - limeleaf	

CAVIAR

OSCIETRA 30 GR	72
OSCIETRA 50 GR <i>served with:</i> <i>liquid tortilla - chives - Panne Carasau</i>	99
AS A SUPPLEMENT [5GR] <i>on anything and everything</i>	15

TASTING MENU

3 COURSE TASTING MENU	55
5 COURSE TASTING MENU	79
ALL IN 5 COURSE TASTING MENU including wine & cocktail pairing, water, coffee/tea	129

FROM THE SEA

HAMACHI CRUDO	21
grapefruit ceviche - tomato - coriander	
SEPIA	17
ajo blanco - turnip - algae	
COD	18
miso - kibbeling - umami sauce	
SKATE WING	19
corn - sourdough - brown butter	

FROM THE BARBEQUE

KUSHIYAKI	19
mackerel - soy - furikake	
LOBSTER TAIL	39
agro dolce - pepper	
HOLSTEIN DRY AGED RIBEYE [300GR]	59
red wine sauce - smoked mousseline	
HOLSTEIN CÔTE DE BOEUF [600GR]	85
red wine sauce - smoked mousseline	

SIDES

FRENCH FRIES	8
dill mayonaise	
TRUFFLE FRIES	12
truffle - Parmesan	
SUMMER SALAD	7
seasonal green salad	

NOT ON THE MENU

[ask the service] ..

DESSERTS

STRAWBERRY	14
lovage - kombucha - rhubarb	
CARAMEL	15
chocolate - whisky - merengue	
RASPBERRY TART	14
raspberry - almond - tarragon	
SUMMER BERRIES	13
yoghurt - cherry balsamic - lime leaf	

ICE CREAM [PER SCOOP]

WHISKY CARAMEL	5
LOVAGE SORBET	5
YOGHURT CHERRY BALSAMIC	5
STRAWBERRY SORBET	5

CHEESE SELECTION

SELECTION OF 3	18
Chanteraine - Zilte Zeeuwse - Bastiaanse blauw	
SELECTION OF 5	29
Chanteraine - Zilte Zeeuwse - Comté - Remeker ryp - Bastiaanse blauw	
<i>served with nut bread & compote</i>	

SWEETS

PATE DE FRUIT STRAWBERRY	1.5
FUDGE SEA SALT CARMEL	3
MADELEINES [2 PCS] seabuckthorn cream	7.5
COFFEE & FRIANDISES coffee/tea by choice - fudge - pate de fruit	10

Did you know...

...that we serve a different tasting menu every month, completely focused on the season?

...we have a DJ every Thursday, Friday and Saturday