

Shared dining

Food is best enjoyed together,
a table full with different dishes.

Discussing together about the flavours,
but mostly having a fun and tasteful evening.

We think we can offer this by sharing dishes, u can make a
choice together for 3, 4, 5 or 6 dishes.

3 dishes to share € 36,50 p.p

4 dishes to share € 43,50 p.p.

5 dishes to share € 47,50 p.p.

6 dishes to share € 51,50 p.p.

If you really want to be surprised, let the kitchen decide.
They will make the best menu for you, including some of our
“Classics”.

Cheese or sweet? In this menu you will get both.

10 dishes to share for 74,50 p.p.

this menu will be served in five dishes

“Classics”

These are the dishes that have been on the menu in the past
and we want to keep serving now.

Dishes where our guests come back for, with specific ingredients.

blini with smoked salmon	17,50
crème fraiche, hollandaise and herring caviar (in menu +€2 p.p.)	
baked foie gras	22,50
with beer caramel and apple (in menu +€4,50 p.p.)	
grain fed ribeye with cantharelles	
garlicjus, haricots verts, homemade frites	
(for 2 persons)	32,50 p.p.
(in menu +€9,50 p.p.)	

waldorf salad with ash and a crème of goat cheese*	12,50
raisins, walnut, apple	

ceviche of sea bass with avocado	13
tomato, sweet onion, mushrooms	

hand carved beef tartare with boemboe bali	14
cucumber, coconut, enoki	

smoked eel from hardewijk with streaky	16
oyster leaf, sambai dressing (in menu +€2 p.p.)	

“salma” salmon with shiro dashi dressing	14
rettich, nori, radish, sesame	

mushrooms with pistachio *	13,50
sweet pickles, herbs, sherry, garlic	

white asparagus with truffle*	18,50
béchamel, egg yolk, salty vegetables, shallot	

rurnard and cockles	28
paella, tomato, chorizo	

candied veal from the BBQ	24
green curry, oriental vinaigrette, white asparagus, crispy rice (in menu +€ 5,- p.p.)	

dutch lamb with moroccan herbs	29
lentil crème, garlic gravy, white asparagus	

dishes with a * are vegetarian