

**this is an impression of our menu
and may differ from what we currently serve**

snacks

creuses Irish oyster	2 ¾
Zeeuwse platte oyster	3 ¾
creuses Gillardeau oyster	3 ¾
antipasto	14
jamón Ibérico de bellota	16

starters

impregnated cucumber with miso, cream of black beans & wild rice	10 ½
Jerusalem artichoke with celeriac & sea lettuce	10
Dutch haddock with crispy green cabbage & cream of pumpkinseed oil	11
octopus with miso hollandaise, Dutch kimchi & tarragon oil	11 ½
shiitake bouillon with duxelles, rice noodles & cream of walnuts	9
The Duke of Berkshire pork's belly with fennel & blue cheese	11 ½
pheasant paté with red cabbage, rosehip & chioggia beetroot	10 ½

mains

roasted salsify with chicory, parsnip cream & potato vinaigrette	18 ¾
rutabaga with crispy green cabbage, pickled vegetables & Hansje	19
Atlantic cod with fermented cucumber & dried seaweed	20
whole sea bass with prunes, garlic cracker & beech mushrooms	21
whole sea bass for 2 persons with beetroot toffee & roasted oyster	42
pan fried duck breast with liver jus & artichoke barigoule	24
steak de boeuf of MRIJ-beef with goat butter jus	24
Dutch dry aged côte de boeuf with veal marrow for 2 persons	57 ½

side dishes

fries with mayonnaise	3 ¾
-----------------------	-----

cheese

cheese platter	13 ½
goat's cheese from Texel with chestnut confit & toasted buckwheat	8

desserts

goat's milk sorbet with lemon curd & honeycomb	8
egg yolk with smoked almond ice-cream & lemon meringue	7 ½
chocolate with pear in blood orange & puffed rice	7 ½
sgroppino	7 ½