

CHEFS MENU

(CAN ONLY BE ORDERED PER TABLE)

3-COURSES	42,50
4-COURSES	52,50

STARTERS

ROASTED BEETROOTS	12,50
Pedro ximinez, crispy quinoa & ricotta	
GRAVAD LAX	14,50
Red beetroot, citrus, avocado & borage cress	
BEEF TARTARE	13,50
Mushroom, pickles, cherry tomato, black garlic & brined egg yolk	

MAINS

CELERIAC STEAK	19,50
Celeriac, Brussel Sprouts & beurre noisette	
CODFISH	24,50
Celeriac puree, Brussel Sprouts, roasted carrots & sauce vierge	
CONFIT DUCK	25,50
Parsnip, parsley carrot, truffle potato & kardemom gravy	

DESSERTS

PANNA COTTA	9,50
Mandarine, lavender & star aniss	
CRÉME BRULEE	9,50
Salted caramel & vanilla	
DUTCH CHEESE PLATTER	12,50
A variety of local Dutch cheeses served with apple syrup & fruit loaf	

