



FISH & MEAT

In combination with an a la carte dish or
as supplement in the menu.
Per person or to share.

MRIJ ENTRECÔTE OF BEEF 22
tataki style - XO dressing

YELLOWTAIL KINGFISH 22
as cheviche - passionfruit - sesame

ARGENTINE GAMBA 18
sweet pepper - piment d'espelette - own gravy

DUCK BREAST 20
star anise - orange

CHEESE SELECTION 18
nut-figbread



JERUSALEM ARTICHOKE TARTARE

Kohlrabi - green curry - basil

STRING BEAN CAPELLINI

Kaffir lime - soy marshmallow - pickle

FORONO BEET

Goat cheese - foam of lovage - pimenton

CELERIAC FONDANT

Shiitake - curds - garam masala - own gravy

FERMENTED CABBAGE FROM OUR OWN GARDEN

Opperdoezer ronde (potato) - truffle - brown butter sauce

BLACK SALSIFY

Linseed cracker - miso - red mustard

PARSNIP CREMEUX

Maize - vanilla - macadamia nut

ESPRESSO NO MARTINI

Tonka bean - Bergamot lemon - Espresso mousse

A la carte

Starter 25

Main course 30

Desserts 15

Cheese selection 18



GREEN TABLE LUNCH

indien gewenst serveren we dit menu binnen het uur
we can serve this menu within an hour

AARDPEER TARTAAR

Koolrabi - groene curry - basilicum

JERUSALEM ARTICHOKE TARTARE - Kohlrabi - green curry - basil

FORONO BIET

Geitenkaas - lavasschuim - pimenton

FORONO BEET- Goat cheese - foam of lovage - pimenton

GEFERMENTEERDE KOOL VAN EIGEN GROND

Opperdoezer ronde - truffel - gebruide botersaus

FERMENTED CABBAGE - Opperdoezer ronde (potato) - truffle - brown butter sauce

52,50

Dessert 15

Kaas assortiment / *Cheese selection* 18



