

JERUSALEM ARTICHOKE

Goat cheese - roasted bell pepper - salted lemon

GREEN PEA

Dill - wasabi - kaffir lime

PORTOBELLO

Celeriac - garam masala - ponzu - bouillon of mushroom

WHITE ASPARAGUS

Hazelnut - yuzu - bear garlic - miso

TRUFFLE RISOTTO

Foam of Dutch old cheese

WATERMELON

Kombu - licorice - tomato

MATCHA CREMEUX

Coconut - wakamomo - basil

A la carte
Starter 25
Main course 30
Desserts 15
Cheese selection 18



FISH & MEAT

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

YELLOWTAIL KINGFISH 24
Celery - kaffir lime

ENTRECÔTE 22
Shabu shabu - bouillon of mushroom

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

PULLED LAMB 24
from the barbecue - za'atar

CHEESE SELECTION 18
Nut-figbread



GREEN TABLE LUNCH

TOPINAMBOER

Geitenkaas - geroosterde paprika - gezouten citroen

JERUSALEM ARTICHOKE - goat cheese - roasted bell pepper - salted lemon

WITTE ASPERGE

Hazelnoot - yuzu - daslook - miso

WHITE ASPARAGUS - hazelnut - yuzu - bear garlic - miso

TRUFFELRISOTTO

Hollandse oude kaasschuim

TRUFFLE RISOTTO - foam of Dutch old cheese

52,50

Dessert 15

Kaas assortiment / *Cheese selection* 18

