

GREEN TABLE 85

Supplement FISH AND MEAT 27,50

CARROT "FILET AMERICAIN"

Oysterleaf - capers - vadouvan

TROUT

KOHLRABI

Smoked zucchini - basil - pani puri

GAMBA

CASHEW NUT PATÉ

Beet - fergola - yuzu

POINTED CABBAGE

Portobello - beurre noisette-truffle foam

CELERIAC

Oyster mushroom rendang XO - dauphine potato

ENTRECÔTE

PUMPKIN

Calamansi - licorice meringue

COCONUT KAFFIR LIME MOUSSE

Mango - Thai basil ice cream pastille

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.

SALMON TROUT 22
Lime dressing

TATAKI ENTRECÔTE 24
XO dressing

WILD GAMBA 18
Own gravy

DUTCH DUCK 24
Peking style

CHEESE SELECTION 18
Nut-figbread



GREEN TABLE LUNCH 52,50

Supplement VIS EN VLEES / FISH AND MEAT 22,50

BOSPEEN "FILET AMERICAIN"

Oesterblad - kappers - vadouvan

FOREL - TROUT

CARROT "FILET AMERICAIN" - oysterleaf - capers - vadouvan

KOOLRABI

Gerookte courgette - basilicum - pani puri

GAMBA

KOHLRABI - smoked zucchini - basil - pani puri

KNOLSELDERIJ

Oesterzwam rendang XO - dauphine aardappel

ENTRECÔTE

CELERIAC- Oyster mushroom rendang XO - dauphine potato

Dessert 15

Kaas assortiment / *Cheese selection* 18

