

GREEN TABLE 85

supplement FISH AND MEAT 28

SMOKED BEETROOT PASTILLE

Lentils - vadouvan - ponzu - pimentontuille

SMOKED SALMON

BLACK RADISH

Roasted carrot - sea buckthorn - mustard seed

MOLE

Pumpkin - corn tagliatelle

GAMBA

POINTED CABBAGE

Ceps - beurre noisette

TRUFFLE RISOTTO

Aged cheese foam- egg yolk cream

ENTRECÔTE and PULLED BEEF

CRÈME BRÛLÉE PARSNIP

Vanilla - macadamia nut

BROWNIE

Hazelnut paté - cherries - sumac - cardamom ice cream

A la carte

Starter 25

Main course 30

Desserts 15

Cheese selection 18



GREEN TABLE LUNCH 54

Supplement **VIS EN VLEES / FISH AND MEAT 23**

PASTILLE VAN GEROOKTE BIET

Linzen - vadouvan - ponzu - pimentontuille

GEROOKTE ZALM - SMOKED SALMON

SMOKED BEET PASTILLE - lentils - vadouvan - ponzu - pimentontuille

MOLE

Pompoen - maistagliatelle

GAMBA

MOLE - pumpkin - corn tagliatelle

TRUFFELRISOTTO

Oude kaasschuim - eidooiercrème

ENTRECÔTE en/and PULLED BEEF

TRUFFLE RISOTTO - foam of aged cheese - egg yolk cream

Dessert 15

Kaas assortiment / *Cheese selection* 18



FISH & MEAT

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

SMOKED SALMON 22
kaffirlime mayonnaise

ENTRECOTE and PULLED BEEF 26
XO sauce - beurre noisette

WILD GAMBA 18
Own gravy

AMSTERDAM VENISON 28
Ceps

CHEESE SELECTION 18
Nut-figbread

