



## MENU

# 1397

AMUSES

DE BROODBAKKERS | FARMBUTTER

TOMATO

gazpacho • ginger • za'atar

RED MULLET

miso • bok choy • kaffir lime

LAMB

couscous • broad bean • harissa

*Cheese instead of dessert suppl. 5,00*

STRAWBERRY

galium odoratum • pistachio • basil

4 COURSES 64,50

DRINK PAIRING

BY GLASS 8,95

## CHEF'S LUNCH MENU

3 COURSES

amuses | bread & butter | starter | main | dessert

39,50

60 MINUTE MENU

amuse | bread & butter | starter | main

32,50

*Cheese instead of dessert suppl. 5,00*

## PLATEAU FRUITS DE MER

COLD

oyster • half lobster • North Sea crab claws •  
scampi • langoustine • vongole • Dutch shrimps

WARM

lobster bisque • crustaceans with sea vegetables •  
prawn with vadouvan • oyster Nam Kee

2 COURSES 89,50