



## HEMINGWAY | MENU'S

### CHEF'S MENU

#### 4 COURSES

amuses | bread & butter | cold starter | warm starter | main | dessert  
45,50

#### 3 COURSES

amuses | bread & butter | warm starter | main | dessert  
39,50

#### 60 MINUTE MENU

amuses | bread & butter | warm starter | main  
32,50

*Cheese instead of dessert suppl. 5,00*

### PLATEAU FRUITS DE MER

#### COLD

*2 Oysters, half lobster, mussels, razor clams, whelks,  
North sea crab, langoustines and brown shrimps*

#### WARM


*Half baked lobster, bisque, gratinated oysters, mussels on Zeeuwse style,  
crevettes en Zeeuwse sea lavender & salicorn*

75,00 p.p.



## HEMINGWAY | DISHES

### STARTERS

OYSTERS NAM KEE (3 pieces) celeriac • citrus caviar • sea vegetables	22,00
CODFISH Dutch wasabi • black radish • mint	22,00
SWEATBREAD espresso • saurkraut • baba ganoush	24,00
TOMATO  gazpacho • ginger • za'atar	18,00

### MAINS

LOBSTER classic preparation • fresh fries • mayonnaise	<i>day price</i>
CATCH OF THE DAY fresh fish & shellfish from Yerseke	30,00
FARM DUCK hoisin • bok choy • enoki	32,00
CLAY POTATO FROM ZEELAND  kombu • mustard • piccalilly	28,00

### DESSERTS

CUCUMBER yogurt • elderflower • lime	14,00
KIWI basil • white chocolate • Champagne	14,00
CHEESE Het Kaasatelier • rhubarb • appel syrup	15,00
COFFEE   TEA WITH SWEET CANAPÉS sweet canapés • season chocolates • Cioccolatini	12,50