



## JEUNES RESTAURATEURS MENU

### AMUSES

DE BROODBAKKERS | FARBUTTER

### CODFISH

Dutch wasabi • black radish • mint

### TOMATO

gazpacho • ginger • za'atar

### MUSSEL

Neeltje Jans • fennel • red curry

### OOSTERSCHELDE LOBSTER

watermelon • pink pepper • Martini

### CLAY POTATO FROM ZEELAND

kombu • mustard • piccalilly

### FARM DUCK

hoisin • bok choy • enoki

### CHEESE

Het Kaasatelier • rhubarb • appel syrup

*cheese instead of dessert suppl. 5,00*

### CUCUMBER

yogurt • elderflower • lime

### 4 COURSES 59,00

TOMATO | MUSSEL | DUCK | CUCUMBER

### 6 COURSES 75,00

CODFISH | TOMATO | MUSSEL | POTATO | DUCK | CUCUMBER

### 8 COURSES 89,00

CODFISH | TOMATO | MUSSEL | LOBSTER | POTATO | DUCK | CHEESE | CUCUMBER

### DRINK PAIRING

PER GLASS 7,50



## MENU 'TORBEN BOUTERSE'

89,00

### ALL-IN

*Including Champagne, drink pairing, water & coffee or tea with canapés*

165,00

### AMUSES

DE BROODBAKKERS | FARMBUTTER

#### OYSTERS NAM KEE

celeriac • citrus caviar • sea vegetables

#### EEL | FOIE GRAS

fermented garlic • Vermouth • beetroot

#### FRUITS DE MER

seafood • kaffir lime • horseradish

#### SWEETBREAD

espresso • saurkraut • baba ganouch

#### BOEUF ROSSINI

truffle • foie gras • Madeira

#### KIWI

basil • white chocolate • champagne

## PLATEAU FRUITS DE MER

75,00 p.p.

### KOUD

*2 Oesters, halve kreeft, kreukels, mosselen, scheermessen, wolken,  
Noordzeekrab scharen, langoustines en pel garnalen*


### WARM

*Halve gebakken kreeft, bisque, gegratineerde oester, mosselen op Zeeuwse wijze,  
crevettes en Zeeuwse lamsoor & zeekraal*




## HEMINGWAY | DISHES

### COLD STARTERS

OYSTERS NAM KEE (3 pieces) celeriac • citrus caviar • sea vegetables	22,00
CODFISH Dutch wasabi • black radish • mint	22,00
EEL   FOIE GRAS fermented garlic • Vermouth • beetroot	24,00
TOMATO  gazpacho • ginger • za'atar	18,00

### WARM STARTERS

FRUITS DE MER kimchi • gyoza • Tomasu	24,00
SWEATBREAD espresso • sauerkraut • baba ganoush	24,00
TOM KHA KAI  shiitake • coconut • laos	18,00

### MAINS

LOBSTER classic preparation • fresh fries • mayonnaise	<i>day price</i>
CATCH OF THE DAY fresh fish & shellfish from Yerseke	30,00
BOEUF ROSSINI truffle • foie gras • Madeira	45,00
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