

# RESTAURANT 1397

## CHEF'S LUNCH MENU

### 4 COURSES

amuses | bread & butter | cold starter | starter | main | dessert

45,50

### 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

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

### WARM

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

75,00 p.p.

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## STARTERS

OYSTERS NAM KEE (3 pieces) celeriac • citrus caviar • sea vegetables	25,00
SCALLOP duck liver • truffle • Madeira	26,00
QUAIL lardo • sambai • savoy cabbage	24,00
CRÈME CRU beetroot • white aceto • green appel	20,00

## MAINS

LOBSTER classic preparation • fresh fries • mayonnaise	<i>day price</i>
CATCH OF THE DAY fresh fish & shellfish from Yerseke	30,00
DEER FROM ZEELAND quince • sprouts • sea buckthorn berry	36,00
CLAY POTATO FROM ZEELAND kombu • mustard • piccalilly	28,00

## DESSERTS

MANGO pink peper • Valrhona • lychee	14,00
BABA AU RHUM taaitaai • Tahiti vanille • orange	15,00
CHEESE Het Kaasatelier • stewed pear • French toast	16,50
COFFEE   TEA WITH SWEET CANAPÉS Cioccolatini	12,50