

RESTAURANT 1397

MENU

1397

AMUSES

DE BROODBAKKERS | FARBUTTER

CRÈME CRU

beetroot • white aceto • green appel

QUAIL*

lardo • sambai • savoy cabbage

SKATE

kombu • green asparagus • dashi white onion

LOBSTER**

risotto • smoked tomato • chervil

RAVIOLI*

chestnut • hazelnut • eryngi

DEER FROM ZEELAND

quince • sprouts • sea buckthorn berry

CHEESE**

Het Kaasatelier • stewed pear • French toast

cheese instead of dessert suppl. 5,00

MANGO

pink peper • Valrhona • lychee

4 COURSES 64,50

6 COURSES 89,50*

8 COURSES 99,00**

DRINK PAIRING

BY GLAS 8,50

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MENU TORBEN BOUTERSE

AMUSES

DE BROODBAKKERS | FARMBUTTER

OYSTERS NAM KEE
celeriac • citrus caviar • sea vegetables

SCALLOP
sour cream • truffle • Madeira

FRUITS DE MER
seafood • kaffir lime • horseradish

GOOSE LIVER
nashi pear • Brandt & Levie • tonka bean

WAGYU
red cabbage • mirin • kingbolete

BABA AU RHUM
taaitai • Tahiti vanille • orange

MENU 95,00

MENU ALL-IN 175,00

PLATEAU FRUITS DE MER

75,00 p.p.

COLD
*2 Oysters, half lobster, mussels,
razor clams, vongole, North sea crab,
langoustines and Dutch shrimps*

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

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COLD 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 apple	20,00

WARM STARTERS

FRUITS DE MER seafood • kaffir lime • horseradish	28,00
GOOSE LIVER nashi pear • Brandt & Levie • tonka bean	25,00
RAVIOLI chestnut • hazelnut • eryngi	22,00

MAINS

LOBSTER classic preparation • fresh fries • mayonnaise	<i>day price</i>
CATCH OF THE DAY fresh fish & shellfish from Yerseke	30,00
WAGYU red cabbage • mirin • king bolete	45,00
DEER FROM ZEELAND quince • sprouts • sea buckthorn berry	36,00
CLAY POTATO FROM ZEELAND kombu • mustard • piccalilly	28,00

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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