

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	22,00
QUAIL lardo • sambai • little gem	24,00
SWEATBREAD espresso • saurkraut • baba ganoush	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
DUTCH VEAL miso • eggplant • sesame	32,00
CLAY POTATO FROM ZEELAND kombu • mustard • piccalilly	28,00

DESSERTS

MANGO pink peper • Valrhona • lychee	14,00
BABA AU RHUM Tonka bean • Tahiti vanille • orange	15,00
CHEESE Het Kaasatelier • bread • appel syrup	15,00
COFFEE TEA WITH SWEET CANAPÉS Cioccolatini	12,50