

## *Menu of the Chef*

### *Starters*

- Lamb tartare with asparagus, lambs ham, poached egg, hollandaise and a potato salad.
- Ceviche made of cod with slowly cooked prawns, pickled vegetables, wakame marshmallow, yuzu dressing and lotus chips.
- Roasted tuna with sweet and sour cucumber, crispy potato and soy yogurt.

### *Intermediate courses*

- Cream of white asparagus with a flamande garnish.
- Ravioli filled with Burrata and truffle, tomato compote, spinach, bimi and a truffle cream sauce.

### *Main courses*

- Herb crusted lamb fillet with broad beans, white asparagus, slowly cooked lamb neck, dried tomato and lamb gravy with thyme
- Roasted monkfish with curry rice, crispy squid, bok choy Shanghai and sesame.
- Braised brill fish under lardo di Colonnata and Pata Negra with asparagus ribbons and creamy pasta.

### *Desserts*

- Sweet pizza of crispy filo pastry with lime meringue, basil ice cream, strawberry and vanilla mascarpone.
- Granité of watermelon with Bacardi lemon and a mabré of dark chocolate brownie and mascarpone.
- Plateau of Dutch cheeses

## *Separate prices of the dishes*

*Starter € 18,50*

*Intermediate dish soup € 12,50*

*Intermediate € 18,50*

*Main course € 28,50*

*Dessert € 12,50*

### *Menu prices*

*Three courses Forty-two euros fifty*

*Four courses Forty-nine euros*

*Five courses Fifty-six euros fifty*

*Six courses Sixty-two euros*

### *Fine Caviar & Oysters*

*30 grams Gold label caviar with blinis and Crème fraiche € 62,50*

*Oysters; classic or au gratin (half a dozen) € 19,50*

### *Finish your dinner with:*

*Coffee complete (6 friandises) € 7,50*