

## MENU

### VARYING 3 COURSE MENU

Upon request this menu can be served within 90 min.  
Dietary exceptions will be accommodated when possible.

MENU 79  
WINE 34.5

WINE PAIRING BY THE GLASS 11.5

**PREMIUM** WINE PAIRING BY THE GLASS *between 17 and 55*

MOCKTAIL TO MATCH 10.5

UNLIMITED STILL OR SPARKLING WATER p.p. 5.5

**JRE**

## 3 COURSE ONE MENU

BBQ carrot....

Waffle, caramelized onion....

Parsnip, red pepper....

Asparagus, chives....

Sourdough bread, farmer's butter, 'Zeeuwsche Zoute'....

### DUTCH HAMACHI

Cucumber, ginger, radish, lime

### 'MERGELLAND GEULDAL' LAMB

Asparagus, mint hollandaise, green peas

### BLOOD ORANGE

Madagascar vanilla, grapefruit, farmer's yoghurt

### ONE EXTRAS

SHAVED FOIE ROYALE

Supplement 27 p.p.

CHEESE ASSORTMENT

25 p.p. or instead of dessert 13.5 p.p.

  
**MICHELIN**  
2010-2025