

B

BY TASTE

BITES

IRISH MÓR NR. 3

PER PIECE	5,50
PER HALF DOZEN	30,00
PER DOZEN	57,50

IRISH MÓR NR. 3

gratinated with champagne sabayon

PER 2 PIECES	15,00
PER HALF DOZEN	40,00

JOSELITO PATA NEGRA

Paleta Ibérico de Bellota, Gran Reserva.

Aged for 30 months, olive sourdough bread and a tomato tapenade

19,50

LUNCHMENU

2-COURSES	45,00
<i>trout – veal cheek</i>	
3-COURSES	55,00
<i>trout – veal cheek – dessert</i>	
4-COURSES	65,00
<i>trout – ravioli – veal cheek – dessert</i>	
5-COURSES	85,00
<i>trout – red gurnard – ravioli – veal cheek – dessert</i>	

TROUT FROM 'DE COMMANDERIE'

bergamot – cumin – buttermilk

(supplement Imperial Heritage "Connoisseurs" 15,00)

RED GURNARD FROM THE BBQ

sauce vierge – coltura – samphire

ASPARAGUS RAVIOLI

asparagus – marigold – sajoer lodeh

VEAL CHEEK

morel – aceto – ratatouille

STRAWBERRY

asparagus – tonka – basil

CHEESE

Selection of cheeses from the cheese trolley
of Bourgondische Lifestyle and het Kaasatelier

- *cheese instead of dessert 12,50*
- *cheese as an extra course 18,50*

PRESTIGE MENU

5-COURSE	90,00
yellowtail – gurnard – pork belly – roe – dessert	
6-COURSE	115,00
yellowtail – gurnard – langoustine – pork belly – roe – dessert	
7-COURSE	133,50
yellowtail – gurnard – langoustine – pork belly – roe – cheese – dessert	

DUTCH YELLOWTAIL

bergamot – cumin – buttermilk

(*supplement Imperial Heritage "Connoisseurs" 15,00*)

RED GURNARD FROM THE BBQ

sauce vierge – coltura – samphire

LANGOUSTINE

pepesan – asparagus – sajoer lodeh

Signature Bart Pluymaekers

LIVAR PORK BELLY WITH EEL

shiitake – oxtail – hazelnut

ROE BUCK

blackcurrant – ratatouille – pistachio

STRAWBERRY

asparagus – tonka – basil

CHEESE

Selection of cheeses from the cheese trolley
Of Bourgondische Lifestyle and Kaasatelier

- *cheese instead of dessert 12,50*
- *cheese as an extra course 18,50*

À LA CARTE

STARTERS

STEAK TARTARE 30,00

nori – oyster – espelette

(supplement *Imperial Heritage* "Connoisseurs" 15,00)

DUTCH YELLOWTAIL 26,00

bergamot – cumin – buttermilk

(supplement *Imperial Heritage* "Connoisseurs" 15,00)

BRIOCHE FOIE GRAS 24,00

pata negra – onion chutney – port reduction

INTERMEDIATE COURSES

RED GURNARD FROM THE BBQ 30,00

sauce vierge – coltura – samphire

LANGOUSTINE 45,00

pepesan – asparagus – sajoer lodeh

Signature Bart Pluymaekers

LIVAR PORK BELLY WITH EEL 32,00

shiitake – oxtail – hazelnut

MAIN COURSES

NORTH SEA SOLE 55,00
capers – lemon – parsley

ROE BUCK 45,00
blackcurrant – ratatouille – pistachio

VEAL CHEEK 40,00
morel – aceto – ratatouille

SIDE DISH

LITTLE GEM 5,50
french dressing – croutons – parmesan

RISOTTO ALLA MILANESE 6,50

DESSERT

STRAWBERRY 17,00
asparagus – tonka – basil

CREPE SUZETTE 25,00 P.P
orange – freshly churned vanilla ice cream
(for 2 persons)

CHEESE 18,50
Selection of cheeses from the cheese trolley
of Bourgondische Lifestyle and Kaasatelier