

BY TASTE

BITES

IRISH MÓR NR. 3

PER 2 PIECES	12
PER HALF DOZEN	33
PER DOZEN	66

IRISH MÓR NR. 3

gratinated with champagne sabayon

PER 2 PIECES	18
PER HALF DOZEN	50

JOSELITO PATA NEGRA 20

pan de cristal | zucchini hummus

4-COURSE only at lunch	95
5-COURSE *	110
6-COURSE **	125
7-COURSE ***	140

do you have any special dietary requests or allergies? please let us know in advance.
unfortunately, we are required to charge 15 euros per course for any adjustments that were not requested in advance.
unfortunately, we are unable to offer vegan dishes.

PRESTIGE MENU

TROUT OF THE COMMANDERIE
foie gras | eel from the ijsselmeer | jalapeno

TURBOT
anchovies | haricots verts | imperial hertitage connoiseurs
*

DIEPPE SCALLOP
livar cheek | salted union | ketjap samarang
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VEAL SWEETBREAD
cêpes | hazelnut | topinambur

RED LEGGED GURNARD
aged bacon | pomegranate | salsify

SEABUCKTHORN
tarragon | dulcey | granola

CHEESE
selection of cheeses from the trolley of bourgondische lifestyle & the kaasatelier
***
cheese instead of dessert 15

to add to the menu;

LANGOUSTINE
pepesan | passionfruit | bisque
singature of Bart Pluymaekers
40

VEGETARIAN PRESTIGE MENU

DRY AGED BEETROOT

tomasu | red meat radish | boemboe

CEVENNE UNION

courgette | quinoa | pine nuts

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RENDANG

oyster mushroom | pointed cabbage | mango

singature of Bart Pluymaekers

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NASU AUBERGINE

sajoer lodeh | aubergine | bell pepper

CAULIFLOWER

velouté | vadouvan | shiitake

SEABUCKTHORN

tarragon | dulcey | granola

CHEESE

selection of cheeses from the trolley of bourgondische lifestyle and the kaasatelier

cheese instead of dessert 15

***

A LA CARTE

from 2 courses

STARTER

TERRINE OF FOIE GRAS 55,00

shiso | champagne | hazelnut

TROUT OF THE COMMANDERIE 45,00

foie gras | eel from the ijsselmeer | jalapeno

INTERMEDIATE

DIEPPE SCALLOP 50,00

pork cheek | salted union | ketjap samarang

LANGOUSTINE 50,00

pepesan | passionfruit | bisque

signature of Bart Pluymaekers

VEAL SWEETBREAD 50,00

cêpes | hazelnut | topinambur

A LA CARTE

MAIN

TURBOT 65,00
anchovies | haricots verts | imperial hertitage connoiseurs

RED LEGGED GURNARD 60,00
aged bacon | pomegranate | salsify

VEAL CHEEK 65,00
summer beetroot | aceto | autumn truffle

DESSERT

SEABUCKTHORN 25,00
tarragon | dulcey | granola

CHEESE 20,00 * | 34,00 **
selection of cheeses from the trolley of bourgondische lifestyle and the kaasatelier

*** 5 cheeses**

**** 8 cheeses**