Varying menu

23 May to 3 June

Starters
★ Watermelon with goat’s cheese, lavender mayonnaise, borage cress and pistachio crumble € 14.50
Asparagus with apple and lime caviar, Dutch shrimp and cocktail foam € 15.50
Steak tartare with summer truffle, duivekater bread toast, hazelnut mayonnaise and little gem € 15.50

Soups
★ Gazpacho of white grapes and cucumber € 8.75
Creamed soup of chicory, bacon and cheese € 8.75

Main courses
★ Smoked celeriac, poached egg, wild spinach and hollandaise sauce € 22.50
Rendang of red snapper in banana leaf, coconut rice and seasonal vegetables € 27.50
Kassler ribs with polenta and romanesco cream, mangetout and saffron sauce € 28.50

Desserts
Tart of blood orange, chocolate cream and blue curacao soup € 9.75
Grilled pineapple with coconut, white chocolate panna cotta and cola foam € 9.75

Chef’s suggestion please see blackboard € 29.50

★ = vegetarian