Varying menu

24 June to 12 July

Starters
★ Truffle cheese tartlet, quince jelly, lettuce and pickles ................................................ € 13.50
King crab and langoustine with salad of avocado, mini corn and citrus .......................... € 14.50
Half quail, mini mushroom salad, shaved grana padano and pistachio .......................... € 14.50

Soups
★ Pea soup and bourbon, Amsterdam feta and crème fraîche .................................................. € 8.75
Double consommé of veal, crêpes and curry cream ......................................................... € 8.75

Main courses
★ Puffed mini pumpkin, legumes, nuts, seeds, freekeh and za'atar .................................. € 22.50
Fillet of red perch, garden herb risotto, runner bean, green bean and tamarillo .......... € 27.50
Rib roast of veal, spinach, purslane, sweet potato and mayonnaise with salsa verde .......... € 28.50

Desserts
Millefeuille of brick pastry, woodland strawberries and anise cream .......................... € 9.80
Souffle of kahlua and white chocolate, soup of peach and apricot ................................. € 9.80

Chef’s suggestion please see the blackboard ................................................................. € 35.00
★ = vegetarian