Starters

* Chioggia beetroot with chevéri, figs and pistachios ............................................................. € 16.50
Dutch shrimp cocktail, with granny smith apple, herring caviar and a creamy cocktail sauce ............................................................................................................................. € 16.50
Egg benedict with toasted brioche bread, poached egg and hollandaise sauce ............ € 16.50

Soups

Vichyssoise with truffle ............................................................................................................ € 9.50
* Vegan leek soup with thyme and parsley .............................................................................. € 9.50

Main courses

* Roasted cauliflower with cashew nut cream and fried shiitake ...........................................€ 28.50
Grilled tuna with sesame oil, furikake mayonnaise and sous vide cooked leek .............. € 28.50
Slowly cooked veal cheek with silverskin onion gravy, oyster mushroom and asparagus.................................................................................................................................... € 28.50

Desserts

Tiramisu with cocoa and cream of coffee liqueur and blackberries ....................................€ 12.50
Crème brûlée with red fruit and white chocolate mousse with almond ........................... € 12.50

Chef’s suggestion please see blackboard .............................................................................. € 34.50

* = vegetarian