

SMALL DISHES

Sourdough bread (v) / (vg)

with whipped butter and confit garlic

White beetroot (v)

with fresh goats cheese, blackberries and roasted rye

Green asparagus (vg)

with curd, watercress, apple oil and smoked almonds

Pork belly

with polenta, grilled pineapple and rosemary oil

Herring tartar

with potato, onion, pickled ginger and gherkin oil

Sweet potato 3 ways (vg)

deep fried, pickled and cream, with Tomasu soy butter sauce and hazelnuts

Ossenworst (raw beef sausage)

in piccalilly cream with miso sauerkraut, marinated egg yolk and onions in apple syrup

Ansjovis

in lime oil with cucumber relish, grapes and chili cress

Smoked carrot (vg)

with cashew cream, deep fried soy beans, parmesan "cheese" and black garlic oil

Salmon Negroni

marinated in vermouth, Campari and gin, with orange salsa, daikon, fregola and cucumber oil

Deep Fried eggplant (vg)

with paprika cream, chili oil, chocolate and pane carasau

Vegetarian pate

with local eel on top of a brioche

Avocado panna cotta

with Dutch shrimp, tarragon and cognac cream

Burrata (v)

with white bean cream, fennel, lemon oil and poppy seeds

Pulled poultry

with deep fried cinnamon dough and chili onion jam

LARGE DISHES

Deep fried cauliflower

with cannellini bean cream, hashbrown, pickled fennel and truffle butter

Caramelle ossobuco

pasta stuffed with veal stew, in parmesan saffron sauce

Octopus in rose butter sauce

with baby potatoes, lentils and black garlic oil

EXTRA

Potato fries (vg)

with coffee powder, cajun spices and truffle mayonnaise

Fennel salad (vg)

with mandarin, radicchio, hazelnuts, tarragon and curd

Cheesy polenta (v)

Slice of bread (vg)

DESSERTS

Espresso martini

Chocolate pie with olive oil (vg)

Vanilla icecream

with caramel, pumpkin seed oil, amaretti crumble and smoked almonds

Advocaatje (egg nog)

with tarragon cream, merengue and puffed rice

Roquefort

with cherries and smoked chocolate

Cheese plateau (1p/2p)

Caramel cone

with cream and white chocolate