

MENU

chefs menu - selectie door chef Amadou (p/p)	60
brood - gerookte boter	4
oester - mignonette - citroen (per 3)	12
oester - balsamico - vijg - basilicum (per 3)	13,5
viskoekjes - sesam - karamel - gamba - koriander	12
gamba - chimichurri - cassave - koriander	16
rode biet - hollandse garnaal - dille - karnemelk	16
komkommer - spinazie - jasmijn - forel - koolrabi	14
oesterzwam - yoghurt - tahin - walnoot	15
prei - pancetta - pistache - salsa verde - crème fraîche	16
spitskool - kweeper - appel - tomaat - mosterd	21
ilper supreme - bimi - asperge - sesam - umeboshi	26
vis van de markt	-

SIDES

pommes fondantes	7
rode kool - kerrie - kappertjes	7

DESSERTS

kazen van kef (per stuk)	4
geiten yoghurt - kardemom - bessen - vijgenblad	9
bread & butter - vanille - mirabel	9
chocolade truffel - gember - rozenwater	3

MENU

chefs menu - selection by chef Amadou (p/p)	60
bread - smoked butter	4
oyster - mignonette - lemon (3 pieces)	12
oyster - balsamic - fig - basil (3 pieces)	13,5
fish cakes - sesame - caramel - prawn	12
gamba - chimichurri - cassava - cilantro	16
beetroot - dutch shrimp - dill - buttermilk	16
cucumber - spinach - jasmin - trout - kohlrabi	14
oyster mushroom - yoghurt - tahin - walnut	15
leek - pancetta - pistachio - salsa verde - crème fraîche	16
pointed cabbage - quince - apple - tomato - mustard	21
ilper supreme - bimi - asparagus - sesame - umeboshi	26
catch of the day	-

SIDES

pommes fondantes	7
red cabbage - curry - capers	7

DESSERTS

cheeses from Kef (per piece)	4
goat yoghurt - cardamom - berries - fig leaf	9
bread & butter - vanilla - mirabelle	9
chocolate truffle - ginger - rosewater	3