

MENU

brood - gerookte boter	4
oester - mignonette - citroen (per 3)	12
oester - gerookte karnemelk - lavas (per 3)	12
viskoekje - sesam - karamel - gamba	9
makreel - leche de tigre - madame jeanette - granaatappel	8
biet - venkel - ricard - knoflook - yacon	9
langoustine - beenmerg - rabarber - bleekselderij	12
burrata - druif - lavendel - verjus - macadamia	13
aardpeer - koffie - walnoot - citroen	13
coquille - jasmijn - groene tomaat - komkommer - meloen	13
witte asperge - mole - vlierbloesem - appel - pancetta	16
bospeen - zwarte knoflook - vadouvan - tabouleh - worteljus	16
ribeye - tuinboon - doperwt - bonenkruid - salsa verde	22
vis van de markt	-
chefs menu - selectie door chef Amadou (p/p)	56

SIDES

pommes fondantes	7
haricots verts - gezouten citroen	6

DESERTS

witte chocolade - sinaasappel - passievrucht	9
grapefruit - campari - amandel - hibiscus	10
kazen van Kef (per stuk)	3,5
chocolade truffel	2

MENU

bread - smoked butter	4
oyster - mignonette - lemon (3 pieces)	12
oyster - smoked buttermilk - lavas (3 pieces)	12
fish cake - sesame - caramel - gamba	9
mackerel - leche de tigre - madame jeanette - pomegranate	8
beetroot - fennel - ricard - garlic - yacon	9
langoustine - bone marrow - rhubarb - celery	12
burrata - grape - lavender - verjus - macadamia	13
jerusalem artichoke - coffee - walnut - lemon	13
scallop - jasmine - green tomato - cucumber - melon	13
white asparagus - mole - elderflower - apple - pancetta	16
carrot - black garlic - vadouvan - tabouleh - carrot gravy	16
ribeye - garden peas - broad peas - summer savory - salsa verde	22
catch of the day	-
chefs menu - selection by chef Amadou (p/p)	56

SIDES

pommes fondantes	7
haricots verts - salted lemon	6

DESSERTS

white chocolate mousse - orange - passionfruit	9
grapefruit - campari - almond - hibiscus	10
cheeses from Kef (per piece)	3,5
chocolate truffle	2