

# MENU DU CHEF

Menu selected by Andrès Delpout

## **CYLINDER OF SESAME SEEDS**

Filled with tuna, wasabi cream cheese and soy dressing

*Riesling, Carl Loewen, Trocken, Germany 10*

## **FILLET OF PLAICE WITH DUXELLES**

Lardo, green asparagus and beurre rouge

*Jordan, Chardonnay, Stellenbosch, South-Africa 13*

## **SOFT COOKED MACKEREL**

Jus of carrot, salad of roasted potatoes, sweet-onion-compote and a 'bitterbal' of Dutch shrimps

*Rock 'n Rolle Star, Vermentino, France 8*

## **TRUFFLE RISOTTO**

Foam of wild mushrooms, poached egg and fresh summer truffle

*Vinho Branco, Bical & Arinto, Bairrada, Portugal 11*

## **HANGER STEAK FROM THE BBQ**

Marrow raviolis with oxheart cabbage

*Syrah d'Ogier, Stephane Ogier, France 9*

## **RUM-PARFAIT ROASTED PINEAPPLE**

Yogurt and rosemary

*Le petit Paon, Baumard, Loire, France 8*

Menu to be ordered per table

Six courses 89

Five courses 79 without truffle risotto

Four courses 64 without truffle risotto and mackerel

Daily lunch menu 29.50 or 39.50

Two or three courses with coffee or tea with mignardises

## CAVIAR & OYSTERS

**BLACK PEARL** <sup>10, 30 OR 100 GRAM</sup> **35, 85 of 275**

Served with blinis, crème fraîche and traditional garnish

**DAVID HERVÉ'S ROYAL CABANON NO. 3** <sup>PER PIECE</sup> **4**

Atlantic Ocean

**UMAMI NO. 3** <sup>PER PIECE</sup> **4**

North Sea

## À LA CARTE

**CYLINDER OF SESAME SEEDS 19**

Filled with tuna, wasabi cream cheese and soy dressing

*Riesling, Carl Loewen, Trocken, Germany 10*

**CRAB SALAD 19**

La Ratte potatoes, shellfish

*Lammershoek, Chenin Blanc, Swartland, South-Africa 11*

**FILLET OF PLAICE WITH DUXELLES 19**

Lardo, green asparagus and beurre rouge

*Jordan, Chardonnay, Stellenbosch, South-Africa 13*

**SOFT COOKED MACKEREL 19**

Jus of carrot, salad of roasted potatoes,

sweet onion-compote and a 'bitterbal' of Dutch shrimps

*Rock 'n Rolle Star, Vermentino, France 8*

**TARTAR OF SCALLOPS 19**

Batonnets of herring, mayonnaise of angelfish, quinoa chips and  
Granny Smith

*Vouvray, Chenin Blanc, Cuvée Silex, Vigneau-Chevreau,*

*France 8*

**TRUFFLE RISOTTO 19** 

Foam of wild mushrooms, poached egg, fresh summer truffle  
*Vinho Branco, Bical & Arinto, Bairrada, Portugal 11*

**OXHEART CABBAGE FROM THE BBQ 19** 

Anchoïade and beef marrow  
*Chenin Blanc/Viognier a.o., Swartland, Jogan H. Meyer,  
South-Africa 11*

**CHARRED JERUSALEM ARTICHOKE 19** 

Crispy veal brains and cornichonjus  
*Wairau River, Pinot Noir, Marlborough 11*

**CRISPY PORK BELLY 19**

Pan fried langoustine, caviar, bouillon of Jasmin tea, couscous of  
broccoli, crème of cauliflower and gel of yuzu  
*Gardies les Glaciaires, Côtes de Roussillon, France 13*

**HANGER STEAK FROM THE BBQ 19**

Marrow raviolis with roasted onion  
*Syrah d'Ogier, Stephane Ogier, France 9*

## CLASSIC

**SEA BASS IN SALT CRUST 89**

Pan fried potimarron, baby artichoke and beurre blanc sauce  
*Puligny-Montrachet, Domaine Patrick Miolane, Bourgogne, France 20*






= Can be prepared as a vegetarian dish  
Do you have an allergy and require information,  
please let us know.

### **Dinner voucher**

The surprise for the taste buds in an envelope.  
We can make a 'cousu main' dinner voucher  
for every occasion

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