

DINNER

from 17:00 until 21:30

STARTERS

Serving of bread & dips 6,⁵⁰

Tataki of salmon with smoked sesame seeds,
sea lettuce, crunchy ginger and potato soup 11,⁵⁰

Sautéed deep-sea prawn with tzatziki, avocado,
pearl couscous, cucumber and jalapeño 11,⁵⁰

Rillettes of halibut with dukkah, yoghurt cream,
sweet potato, radish and dandelion salad 11,⁵⁰

Sushi of king crab with yellow zucchini,
duck liver mousse, apple caviar,
tempura fried samphire and saffron prawn cracker 16,⁵⁰

Filet American- and roasted tuna with focachia and
jelly of raw onion and soy sauce 12,⁵⁰

Vegetarian summer roll: sushi rice, soy beans, avocado, carrot,
mango, grated coconut, mint, coriander and
peanut-passionfruit dressing 11,⁵⁰

Shrimp bisque 9,⁰⁰

OYSTERS (cru)

Gillardeau, half a dozen 19,⁷⁵

Oysters KW106 with 5-year-old sherry and vinaigrette of
soy sauce and raw onion, half a dozen 19,⁵⁰

Tasting of oysters, half a dozen (3 different kinds) 19,⁵⁰

Tasting of oysters, whole dozen (3 different kinds) 38,⁵⁰

DINNER

from 17:00 until 21:30

MAIN COURSES

Grilled corvina with grated potato, fennel,
star anise and Norwegian lobster sauce 22,⁵⁰

Sautéed monkfish with celeriac, celery,
smoked bacon and shellfish pea soup 23,⁵⁰

Grilled tuna steak with black beans,
dashi, prawn dumpling and miso 25,⁵⁰

Sautéed brill with mashed potatoes with apple and bacon,
beef stew, tarragon and veal sauce with cinnamon 23,⁵⁰

Fried Scottish salmon with potato, garlic,
coeur de boeuf tomato, sea cucumber and ponzu 22,⁵⁰

Vegetarian gnocchi with saffron,
olive and old goat cheese 21,⁵⁰

Catch of the day (daily price)

Fries with the main course 2,⁰⁰

FRUITS DE MER

Half a lobster | Norwegian lobsters | oysters | vongole |
cockles | razor shells | Dutch shrimps | North Sea crab
45,⁰⁰ p.p.

In March and April only with reservation!

Platter is served with bread, butter and sauces.
The composition may vary, depending on season and supply.

DINNER

from 17:00 until 21:30

DESSERTS

Pineapple marinated in limoncello with
Greek yoghurt and honey ice cream 9,⁵⁰

Tasting of chocolate: chocolate cake, chocolate mousse, crisp
of chocolate and caramel-sea salt ice cream 10,⁵⁰

Apple-tonka beans compote with
vanilla mousse and rum and raisins ice cream 9,⁵⁰

Homemade banana bread with
blueberries and vanilla ice cream 9,⁵⁰

Tarte tatin of pear with red onion,
oregano and gorgonzola dolce 11,⁵⁰

DINNER

from 17:00 until 21:30

CHEF'S MENU

STARTER

Tartar of mackerel with kombu caviar,
salty fingers and bloody mary sorbet

Wine suggestion: 2016 Vinum, Gros Manseng € 5,⁵⁰

ENTRÉE

Cauliflower soup with bouchot mussels,
saffron and cauliflower couscous

Wine suggestion: 2016 Villa Matilde, Fiano di Avellino € 6,⁰⁰

MAIN COURSE

Cod in pancetta with parsnip,
sweet potato and vanilla beurre blanc

Wine suggestion: 2015 Rives-Blanques, Odyssee, Chardonnay € 6,⁰⁰

DESSERT

Almond madeleine with white chocolate mousse,
white chocolate crumble and Grand Marnier ice cream

Wine suggestion: 2015 Muscat de Saint Jean-de-Minervois 6,⁰⁰

PRICES

3-course menu (starter/main/dessert) € 36,⁵⁰

3-course menu (starter/entrée/main) € 38,⁵⁰

4-course menu (starter/entrée/main/dessert) € 42,⁵⁰

The Chef's Menu can only be ordered per table.

Allergies and/or diet requirements can be taken into account.