

DINNER

from 17:00 until 21:00

SURPRISE MENUS

Let our chef and his crew surprise you and your guests with a beautiful selection of today's recommendations.

Only available to order per table.

3 courses - 39,⁵⁰

4 courses - 46,⁵⁰

STARTERS

Serving of bread & dips 6,⁷⁵

Marinated salmon with cremeaux of beetroot, foam of beetroot, yuzu cream, lime caviar and baby beetroot 13,⁵⁰

Tartar of tuna with cream of black garlic, preparations of sea algae, tempura of Japanese oyster and spices vinaigrette 13,⁵⁰

Sautéed scallops with cream of artichoke and apple, coulis of lettuce, apple, raspberries, balsamic vinegar and jelly of celery and apple 18,⁵⁰

Sushi of slow cooked halibut with duck liver, sepia prawn cracker, horseradish cream and pickled green asparagus 18,⁵⁰

Feta cheese with fresh figs, cherry tomato, baby cucumber, Greek yoghurt, foam of cucumber, olives, capers and cream of bell pepper 13,⁵⁰

Dutch shrimp bisque 10,²⁵

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MAIN COURSES

Grilled seabass fillet with saffron risotto, gel made of tarragon, chutney of carrot and orange and a carrot-lobster sauce 26,⁵⁰

Bouillabaisse, served with different kinds of fish, shellfish and crustaceans, saffron rouille and a crouton 24,⁵⁰

Tuna steak with confit duck legs, couscous of cauliflower and coconut, haricots vert and peanut dressing 27,⁰⁰

Sautéed cod fish with cream of nicola, stir fried spinach, smoked eel and a beurre blanc with parsley and lemongrass 25,⁵⁰

Quiche with confit Jerusalem artichoke, gorgonzola picante, dried tomato, oregano and almond 24,⁵⁰

Catch of the day (daily price)

Fries with the main course 2,⁵⁰

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OYSTERS (cru)

Gillardeau, half a dozen 20,⁷⁵

Oysters KW106 with 5-year-old sherry and vinaigrette of soy sauce and raw onion, half a dozen 21,⁵⁰

Tasting of oysters, half a dozen (3 different kinds) 20,⁷⁵

Tasting of oysters, whole dozen (3 different kinds) 40,⁰⁰

FRUITS DE MER

Half a lobster | Norwegian lobsters | oysters | vongole | cockles | razor shells | Dutch shrimps | North Sea crab
49,⁷⁵ p.p.

Platter is served with bread, butter and sauces.

The composition may vary, depending on season and supply.

DESSERTS

Tiramisu 11,⁵⁰

mascarpone, coffee crumble, avocado and coconut

Grilled peach 12,⁵⁰

mascarpone mousse, pomegranate and yoghurt ice

Oreo parfait 11,⁵⁰

vanilla parfait, Oreo crumble, chocolate mousse and fresh fruit

Pina Colada 12,⁵⁰

coconut cake, foam of pina colada, pineapple and mango sorbet

Cheese platter of Dutch cheese 13,⁵⁰

with garnishing