


CHEFS MENU

Hussars' salad with crispy veal tongue

Crab arancini with avocado and confit paprika


Tartar of carrot with Amsterdam onions and shallot mayonnaise 

Fish of the day

(our staff will inform you on our fish of the day)

3 preparations of duck with chicory, potato and a sauce with Tomasu

Stuffed aubergine with mushrooms, smoked almonds and a yoghurt and tarragon

sauce 

Baked Alaska of cherry ice cream

Crème Brûlée

Selection of cheeses with nut bread and honeycomb

44.5 per person

3 course wine pairing 20.5

Tasting arrangement 15.5

Please ask for the options to add additional courses.
All menu items can be ordered individually.