

CHEFS MENU

Marrowbone with smoked tomato tartare, egg yolk cream and crispy chicken skin

Baked potato with smoked eel, sour cream and watercress

'Jan in de zak' with red onion marmalade, balsamic vinegar and burrata ✓

Catch of the day

Crépinette, veal cheek and veal tongue with chard, lentils and gribiche sauce

Pumpkin curry with purple rice and bimi ✓

Marrowbone with marzipan and blackcurrant sorbet

Crème Brûlée

Selection of cheeses with honeycomb and nut bread

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.