

DINNER

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APERITIF

Heroic Symphony , Copperhead Gin, Mandarin liqueur, Maraschino cherry liqueur, fresh lemon	12
La Boutique , Aperol, St. Germain Elderflower liqueur, fresh lime and Cava	12

STARTERS

Bread & butter	6.5
Foie Terrine , gruyere, home-made brioche toast & chives	14.5
Oyster Escabeche , Amsterdam goat cheese, cucumber granité	14.5
Gyoza , baby spinach, shimij mushroom, radish, mushroom foam, chilli cress	14.5
Burrata , avocado creme, tomatoes, pesto & tempura	14.5
Tuna , dashi bouillon, smoked egg, herring caviar, togarashi, pak choi tempura, shiso cress	14.5

MAINS

Cauliflower , marinated in red miso, brown butter, hazelnuts & curry madras	19.5
Cod , celeriac mash, red beetroot, beurre rouge, black sesame crisp	23.5
Sukade , carrot cream, Brussel sprouts, salsify crisps, jus de veau	23.5
Sweet Bread Tortellini , home-made with truffle velouté, parmigiano crisp	23.5

DESSERTS

Friandises Platter , daily pastry	9.5
Caramelized Banana , banana bread, brownie ice cream, peanuts & citrus crumble	11.5
Blackberry Pannacotta , blackberry sorbet, goat cheese crumble	11.5
Dutch cheeses from l'Amuse	14.5

A food allergy? Please let us know. We work with fresh ingredients therefore the composition of a dish may vary.