

# D

## APERITIF

<b>Champagne</b> Billecart-Salmon Brut; Classic or Rosé	<b>17 / 25</b>
<b>Crémant d' Alcace</b> Domaine de Schaller Extra Brut	<b>11</b>
<b>Kir Royale</b> Cava 'MIM Brut' with Crème de Cassis	<b>12</b>
<b>Aperol Spritz</b> Cava 'MIM Brut' with Aperol	<b>12</b>
<b>Negroni</b> Tangeray 10 / Campari / Vermouth	<b>14</b>
<b>Gin &amp; Tonic</b> Tangeray 10 / lime / Fever Tree Indian Tonic Monkey 47 / black berry / Fever Tree Elderflower Tonic Gin Mare / lemon / Fever Tree Elderflower Tonic	<b>14</b>
<b>Non-alcoholic</b> Seedlip Garden 108 / lime / Fever Tree Elderflower Tonic Seedlip Grove 42 / orange / Fever Tree Indian Tonic Seedlip Spice 94 / lemon / Fever Tree Indian Tonic	<b>14</b>

## AMUSES

<b>Oysters</b> per piece	<b>4</b>
<b>Persian caviar</b> 30 grams of 50 grams, with garnish	<b>65 / 95</b>
<b>Best of Daalder bites</b> nigiri / sate ayam / tuna / 'ice cream cone'	<b>15</b>
<b>Sam chicken / oyster</b>	<b>9</b>
<b>Sam langoustine / caviar</b>	<b>16</b>

## STARTERS

<b>Langoustine</b>	35
broccoli / coconut / radish <i>supplement Persian caviar +25</i>	
<b>Crab</b>	24
apple / columbine / kiwi / kumbawa	
<b>Egg</b>	18
cepes crème / curry / kaffir	
<b>Pulpo</b>	24
fregula / grapefruit / olive oil	

## MAIN

<b>Sweetbread</b>	45
cauliflower / brown butter / coffee	
<b>Lobster</b>	45
beurre blanc dashi / minestrone / lovage	
<b>Turbot</b>	55
risotto / cockles / razor clams / coquillage / lemon	
<b>Wagyu (A4)</b>	95
Hasselback potato / ginger gravy	
<b>'Truffle explosion'</b>	45

## DESSERT

<b>'Corn'</b>	13
lemon cake / crème fraîche	
<b>Cheese</b>	15
selection off cheeses from Bourgondisch Lifestyle	
<b>'Stroopwafel'</b>	9

## CHEFS MENU

<b>6-courses chefs menu</b>	80
<b>8-courses chefs menu</b>	105
<b>Menu innovative</b>	135