

D

CHEFS MENU

Amuse*

Crab

apple / columbine / kiwi / kumbawa

Langoustine

broccoli / coconut / radish

supplement:

10 grams Persian caviar + 25,-

Egg

cepes / curry / kaffir

Pulpo

fregula / grapefruit / olive oil

Lobster*

beurre blanc dashi / minestrone / lovage

Sweetbread

cauliflower / brown butter / coffee

Black Angus

black strawberry / artichoke / star anise

or

Wagyu (A4)

Hasselback potato / ginger gravy
supplement + 35,-

'Corn'

lemon cake / crème fraîche

'Stroopwafel'

D

CHEFS MENU VEGA

Amuse*

Celery

apple / columbine / kiwi / kumbawa

Bulgur

carrot beurre blanc / minestrone / lovage

Egg

cepes / curry / kaffir

Artichoke

fregula / grapefruit / olive oil

'Truffle explosion'

Ravioli

red beetroot / green asparagus / daslook

'Corn'

lemon cake / crème fraîche

'Stroopwafel'

D

APERITIF

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

AMUSES

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

À LA CARTE STARTERS

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

À LA CARTE MAIN

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

À LA CARTE DESSERT

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

CHEFS MENU

6-courses chefs menu	80
8-courses chefs menu	105
Menu innovative	135