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'My mind never stops, it's endlessly creating new ideas. In Daalder Atelier I'm fully embracing that inspiration, and presenting my creations on the plates we serve.'

- Dennis Huwaë

## BITES

<b>OYSTERS</b> naturel / citrus / rockefeller	4 / 5 / 5
<b>OSCIETRA ROYAL CAVIAR</b> 30 grams with blini cauliflower	65
<b>TAJIMA WAGYU</b> 50 grams thin sliced	28
<b>"FOIE MARGARITA"</b>	14
<b>DAALDER BITES</b> the perfect way to start your diner	18

## STARTERS

<b>OYSTER</b> oscietra caviar / chives / crème cru	pu 28
<b>PERFECT EGG</b> cepes / kaffir lime / brioche	30
<b>IDOINE</b> langoustine / caviar / sea urchin	95
<b>"TRUFFLE CAPPUCCINO"</b>	65
<b>FOIE SAUTE</b> blackberry / vanilla / cocos	36
<b>SWEETBREAD</b> madeira / truffle / coffee	65

## MAIN COURSE

<b>DUCK</b> pistache / miso / black currant	65
<b>WAGYU A5</b> hässelback / eggplant / ginger gravy	115
<b>PULPO</b> fregola / grapefruit / olive oil	46
<b>LASAGNA</b> celeriac / pecorino / Amalfi lemon	32
<b>RAVIOLI</b> beet / ricotta / spinach	36
<b>GNOCCHI</b> robluchon / caramelized onion / hazelnut	36
<b>CODFISH</b> jasmin / carrot / citrus	46

## DESSERT

<b>TERROIR</b> dark chocolate / hazelnut / passion fruit	14
<b>CHEESE</b> selection of 5 different types of cheese	25
<b>DAALDER 'STROOPWAFEL'</b>	9