

MENU'S

CHEF'S MENU

Let our kitchen brigade surprise you with the produce of this season.
If you are allergic or on a diet? Please let us know.

THREE-COURSE appetizer, main course and dessert	45
THREE-COURSE appetizer, entremet and main course	48
FOUR-COURSE appetizer, entremet, main course and dessert	55
FOUR-COURSE HOUSE SEPCIALTIES appetizer, entremet, main course and dessert RECOMMENDED	65

HOUSE SPECIALTIES

TUNA TATAKI with red curry, coconut and bimi	18
CAVIAR with potato cream and smoked eel	25
BEEF ENTRECOTE of the Green Egg with seasonal vegetables and lemon thyme gravy with duck liver +8	30
MARINATED PINEAPPLE with foam of pandan coconut ice cream	12

WINE PACKAGE

TWO GLASSES	15
THREE GLASSES	22,5
FOUR GLASSES	30

Can only be ordered from the chef's or house specials menu

A LA CARTE

APERITIF

APPETIZER PLATE with pata negra, ox sausage and 'Utrechtse vockingworst' with sour 16

OYSTER FROM YERSEKE

natural 4,5 each
prepared 6,5 each

PATA NEGRA 16

APPETIZERS

SMOKED SCALLOP with Dutch shrimp, cauliflower and chermoula 18

STEAK TARTARE of MRIJ beef with serrano ham and piccalilli 17
with duck liver +8

DUCK LIVER TERRINE with Pedro Ximénez and brioche 21

AJO BLANCO with Valderrama olive oil and white grapes 16

ENTREMETS

TOM KHA KAI with crispy fowl and shiitake 16

LOBSTER SOUP with crayfish tail and spring onion 18

MAIN COURSES

DUCK BREAST with smoked garlic gravy 30

VEAL RIBEYE with eggplant and gravy with smoked bell pepper 28

BEETROOT with polenta and basil sauce 24

FISH OF THE DAY with varying garnish - daily rate daily price

PLAICE FILLET with green herb crust and antiboise 26

All main courses are served with artisaal farmers fries and mustard mayonnaise.