

Koningsmenu

Soft shell crab and Thai noodle salad

Eggplant, ricotta, miso-mayonaise, serranoham- and sage crumble

Refreshment (+2.5)

Brest of duck, sweet potatoe, puffed beet, cherry dressing

Île flottante, caramel, peanut and crème Anglaise

Four courses 47

Extend your menu

Cheese 13.5

Wine pairing 4-courses 26
menu's per table only.

Bastionmenu

Tofu maki, pickled vegetables, furikake and chive

Artichoke, miso, cream of unions, jus de légumes, crispy bread, olives

Refreshment (+2.5)

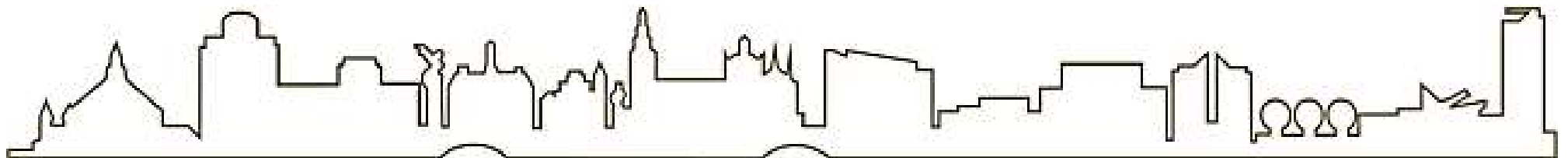
Gnudi, sage, lemon butter, battered oyster mushroom

Île flottante, caramel, peanut and crème Anglaise

Four courses 42

Extend your menu

Cheese 13.5



Starters

Roasted black tiger gamba's with Jerusalem artichoke, palm cabbage, gremolata and a gravy of curry leaves	15
Carpaccio dorade with cauliflower, almonds, horseradish and beurre blanc sauce	13
Pata Negra and caponata, eggplant, sage en rosemary	17
Veal tongue and cheeks tureen with smoked sour cream, macadamia, pickled onion and leek	16
Tomato salad, dried grapes, plums, avocado and misobouillon	13
Mushroom ceviche, black garlick and lovage oil	13



Main courses

Ravioli curry madras, cauliflower, almonds and grapes	19
Fried grunt fish and squid, romesco sauce, black rice, padrón pepper and parsley oil	23
Flounder fried on the bone, pasta, cantharelle, greens	22
Grilled steak and French butter, polenta, mushrooms, French beans and puffed tomatoes	26
Fried breast of duck, endive, smoked apple, pommes Anna, curry and star anise gravy	24
Gnocchi and ratatouille, sage, basil, rosemary, tomatillo salsa and Parmesan cheese	19



Desserts

Pêche melba: vanilla parfait, peach, raspberries and almonds	10
Chocolate, different texture of dark chocolate	12
Blackberry romanoff, vanilla ice cream, puff pastry, burrata and huacatay	12
Assortiment of cheeses	14

Please ask for our digestive menu.

