

## Koningsmenu

Softshell crab and Thai noodle salad

Monk fish, lentils, spinach and gremolata

Quail, taproot, corn, headed cabbage and red wine gravy

Blood orange, citrus sorbet, suzette cream, basil en pink pepper

Four courses 47

*Extend your menu*

Cheese +12

## Bastionmenu

Dahl, French beans, paneer, crispy rice noodles

Puffed potato, crème fraiche, capers and herbs

Quiche, waldorf salad, endive, smoked apple and hazel-nut

Blood orange, citrus sorbet, suzette cream, basil en pink pepper

Four courses 42

*Extend your menu*

Cheese +12

Wine pairing four courses 26

Cheese instead of dessert +5



## Starters

Duck liver, apricot toffee, pickled peach, waffle and pistachio and mint oil	19
Pastrami, pickled radish, miso mayonnaise, mustard and salicornia	17
Leek tureen and Blue Stilton cream, vichyssoise and potato chips	13
Spring salad with asparagus, rhubarb, chili butter, verbena and nori tempura	13
Bouillabaisse with North Sea fish, toast, rouille and anchovy mayonnaise	15
Roasted gambas, Jerusalem artichoke, heart of palm, coconut and curry leaves gravy	15



## Main courses

Grilled steak with artichoke, onion and Madeira gravy ( <i>duck liver +7.5</i> )	26
Pork shoulder, noodle salad, peanut and hoisin	22
Gnocchi and tomatoes, sage, olive cream and a vegetable gravy	19
Ravioli with fermented onions, spinach, clove cheese and a mandarin-coffee vinaigrette	19
Monk fish, lentils, spinach, cherry tomato, gremolata and lobster sauce	24
Grunt fish, black rice, French beans, zucchini, lardo and tosa vinaigrette	24



## Desserts

Blood orange, citrus sorbet, suzette cream, basil en pink pepper	12
Mango, yoghurt, lychee granita, passion fruit caramel and curry masala crumble	12
Chocolate, different creations of dark chocolate	12
Assortiment of cheeses	14

*Fancy something to drink? Please, ask for our digestive menu.*

