Koningsmenu

Ceviche mackerel, jalapeño peper, boemboe bali and avocado crème

Monk fish, carrot tandoori, citrus and fennel

Lamb stew, sweat bread, asparagus and anchovy

Mousse cake made of Earl Grey tea, calamansi, cilantro lychee sorbet

Four courses 47

Extend your menu

Cheese +12

Bastionmenu

Tomato variety, puffed, sweet-sour and broth with wild garlic

Puffed potato, crème fraiche, capers and herbs

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

Mousse cake made of Earl Grey tea, calamansi, cilantro lychee sorbet

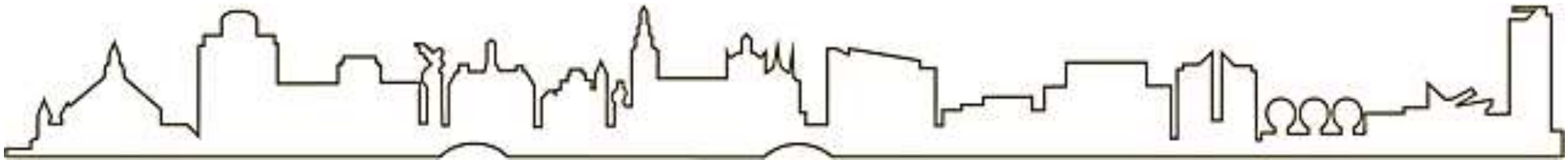
Four courses 42

Extend your menu

Cheese +12

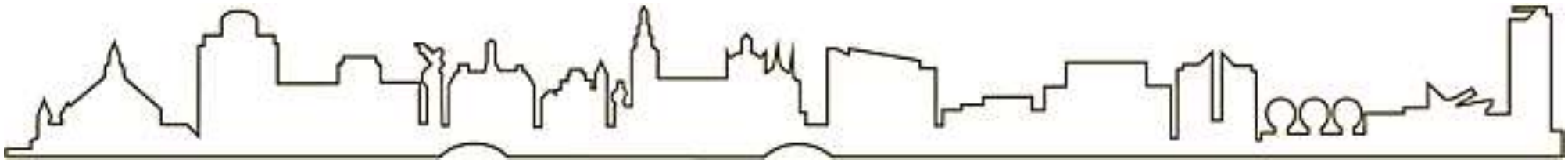
Wine pairing four courses 26

Cheese instead of dessert +5



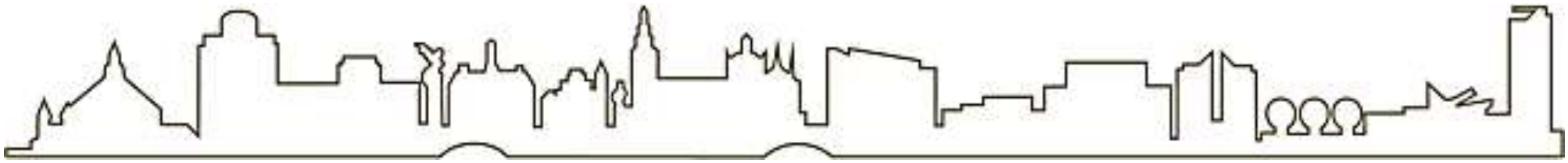
Starters

Duck liver, biscuit de Liège, pistachio, strawberry, hibiscus and mint	19
Pastrami made of flank steak, pickled radish en miso mayonaise	17
Royale vadouvan, salsify, Jerusalem artichoke, asparagus and salsa verde	14
Bouillabaisse with North Sea fish, toast, rouille and anchovy mayonnaise	17
Roasted gambas, Jerusalem artichoke, heart of palm, coconut and curry leaves gravy	15
Lobster, passion fruit, yellow beetroot, crustacean vinaigrette and green herb mayonnaise	17

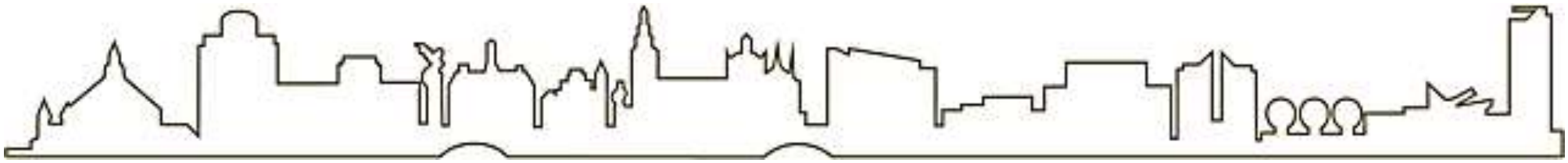


Main courses

Grilled steak with artichoke, union and Madeira gravy *(duck liver +7.5)*	26
Pork shoulder, noodle salad, peanut and hoisin	22
Smoked asparagus, gruyere, green herbs, egg and bbq toast	20
Ravioli with fermented unions, spinach, clove cheese and a mandarin-coffee vinaigrette	19
Monk fish, carrot tandoori, citrus and fennel	26
Fried zander, apple syrop, zucchini, goat cheese, baba ganoush and tasa dashi vinegar	24



Desserts

Mousse cake made of Earl Grey tea, calamansi, and lychee sorbet	12
Panna cotta, strawberry, rhubarb, asparagus and elderflower	13
Chocolate, different creations of chocolate	13
Assortiment of cheeses	14

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