

menu june

starters

Leek terrine	<i>verbena & buttermilk</i>	15
Grey mullet	<i>ceviche, fennel & cilantro</i>	17
Steak tartare	<i>anchovy-walnutmayonaise & shallot</i>	17

intermediates

Carrot	<i>mole, jalapeño & goat butter</i>	18
Squid 'carbonara'	<i>kombu, lemon balm & peas</i>	20
Sweetbread	<i>veal brains, eel & green strawberry</i>	22

mains

Cassoulet Vert	<i>chanterelles, almond & runner beans</i>	25
Lemon sole	<i>razor clams, artichoke & samphire</i>	28
Lamb neck	<i>zucchini, sweetbread & Stroganoff</i>	33
Côte de veau (2p)	<i>blanquette & jus de veau</i> <i>(preparation time 40 min.)</i>	80

desserts

Riz au lait	<i>coconut milk, ginger & passionfruit</i>	13
Rhubarb	<i>clafoutis & cardemom</i>	14
Lemon sorbet	<i>yoghurt cake, Italian Meringue & fennel seed</i>	14
Cheese	<i>selection of Kazerij Stalenhoef</i>	15

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starters

Asparagus	<i>flan of asparagus, peas & sorrel</i>	15
Grey mullet	<i>ceviche, fennel & cilantro</i>	17
Steak tartare	<i>anchovy-walnutmayonaise & shallot</i>	17

intermediates

Carrot	<i>mole, jalapeño & goat butter</i>	18
Squid 'carbonara'	<i>kombu, lemon balm & peas</i>	20
Veal head	<i>smoked herring & green juniper berry</i>	18

mains

Kohlrabi	<i>chanterelles, leek, pistachio & sauce vierge</i>	25
Lemon sole	<i>razor clams, artichoke & samphire</i>	28
Lamb neck	<i>zucchini, sweetbread & Stroganoff</i>	33
Côte de veau (2p)	<i>blanquette & jus de veau</i> <i>(preparation time 40 min.)</i>	80

desserts

Riz au lait	<i>coconut milk, ginger & passionfruit</i>	13
Rhubarb	<i>clafoutis & cardemom</i>	14
Lemon sorbet	<i>yoghurt cake, Italian Meringue & fennel seed</i>	14
Cheese	<i>selection of Kazerij Stalenhoef</i>	15