

**CREATIVITY**

**AROMAS**

**ACIDS**

**NATURE**

Mother nature reigns, we try to follow her.

She dictates the quality, the chef determines the combinations and the flavour.

Chef de cuisine Tristan de Boer is inspired by the city Amsterdam.

The cultures herein, containing all the characteristic spices and herbs from the city's rich past.

Team The White Room

## **GOLD**

**185,-**

**TUNA** | Blueberry | Shiso

**PUMPKIN** | Cardamom

**CAVOLO NERO** | Cumin

**BBQ OYSTER** | Vanilla | Beurre Blanc | Trout roe

**HOMEMADE SOURDOUGH BREAD** | Beurre noisette

**KINGFISH** | Sudachi | Sesame

**NORTHSEA CRAB** | Red Curry | Green apple

**LANGOUSTINE** | Masala | Markoesa | Lovage

**SEABASS “IKAN BALI”**

**VENISON** | Beetroot | Zolderspek | Blackcurrant

**PIERRE ROBERT** | Kencur | Cauliflower | Gooseliver

Supplement 39,-

**TARRAGON** | Smoked mascarpone | Buttermilk | Cajeta

**CHOCOLATE** | Cepes | Tonka bean | Blackberry

## **GREEN**

**185,-**

**TOMATO** | Dill | Smoked yoghurt

**PUMPKIN** | Cardamom

**CAVOLO NERO** | Cumin

**SUNCHOKE** | Coffee | Beurre blanc | Avocado

**HOMEMADE SOURDOUGH BREAD** | Beurre noisette

**WATERMELON** | Bell pepper | Horseradish | Beurre noisette

**SMOKED BEETROOT** | Verjus | Blueberries | Turmeric

**SWEETCORN** | Green herbs | Shiitake | Pickles | Limeleaf

**AGNOLOTTI** | Pumpkin | Kimchi | Pecorino

**POINTED CABBAGE** | BBQ Banana | Baharat | Yuzu

**PIERRE ROBERT** | Kencur | Cauliflower | Wasabi

Supplement 39,-

**TARRAGON** | Smoked mascarpone | Buttermilk | Cajeta

**CHOCOLATE** | Cepes | Tonka bean | Blackberry

## À LA CARTE

<b>KINGFISH</b>   Sudachi   Sesame	<b>39</b>
<b>WATERMELON</b>   Bell pepper   Horseradish   Beurre noisette	<b>39</b>
<b>LANGOUSTINE</b>   Masala   Markoesa   Lovage	<b>78</b>
<b>SWEETCORN</b>   Green herbs   Shiitake   Pickles   Limeleaf	<b>45</b>
<b>AGNOLOTTI</b>   Pumpkin   Kimchi   Pecorino	<b>45</b>
<b>VENISON</b>   Beetroot   Zolderspek   Blackcurrant	<b>78</b>
<b>POINTED CABBAGE</b>   BBQ Banana   Baharat   Yuzu	<b>65</b>
<b>TARRAGON</b>   Smoked mascarpone   Buttermilk   Cajeta	<b>29</b>
<b>CHOCOLATE</b>   Cepas   Tonka bean   Blackberry	<b>38</b>

## **LUNCH GOLD**

**5 COURSES 145,-**

**6 COURSES 165,-**

**TUNA** | Blueberry | Shiso

**PUMPKIN** | Cardamom

**CAVOLO NERO** | Cumin

**BBQ OYSTER** | Vanilla | Beurre Blanc | Trout roe

**HOMEMADE SOURDOUGH BREAD** | Beurre noisette

**KINGFISH** | Sudachi | Sesame

**LANGOUSTINE** | Masala | Markoesa | Lovage

**\* SEABASS “IKAN BALI” \***

**VENISON** | Beetroot | Zolderspek | Blackcurrant

**PIERRE ROBERT** | Kencur | Cauliflower | Gooseliver

*Supplement 39,-*

**TARRAGON** | Smoked mascarpone | Buttermilk | Cajeta

**CHOCOLATE** | Cepes | Tonka bean | Blackberry

**\* Included with the 6 COURSES MENU**

**LUNCH GREEN**

**5 COURSES 145,-**

**6 COURSES 165,-**

**TOMATO** | Dill | Smoked yoghurt

**PUMPKIN** | Cardamom

**CAVOLO NERO** | Cumin

**SUNCHOKE** | Coffee | Beurre blanc | Avocado

**HOMEMADE SOURDOUGH BREAD** | Beurre noisette

**WATERMELON** | Bell pepper | Horseradish | Beurre noisette

**SWEETCORN** | Green herbs | Shiitake | Pickles | Limeleaf

\* **AGNOLOTTI** | Pumpkin | Kimchi | Pecorino \*

**POINTED CABBAGE** | BBQ Banana | Baharat | Yuzu

**PIERRE ROBERT** | Kencur | Cauliflower | Wasabi

*Supplement 39,-*

**TARRAGON** | Smoked mascarpone | Buttermilk | Cajeta

**CHOCOLATE** | Cepes | Tonka bean | Blackberry

**\* Included with the 6 COURSES MENU**