



MENU

3-COURSES • <i>starter - main - dessert</i>	48,-
4-COURSES • + <i>intermediate course</i>	58,-
5-COURSES • + <i>two intermediate courses</i>	68,-

STARTERS

PATÉ EN CROÛTE • Ibérico-pork - Foie gras - Pistachio - Herb lettuce
MACKEREL • Miso - Peanut - Watermelon - Wakame vinaigrette
HOMEMADE RICOTTA v • Pine nut - Basil - Green bean vinaigrette

INTERMEDIATE

GUINEA FOWL • Chanterelles - Spinach - Black truffle - Sauce à la crème
LIGHTLY SMOKED SALMON • Nori - XO - Yuzu beurre blanc
CODFISH • Guanciale - Pickled egg - Carbonara sauce
RATATOUILLE v • Gnocchi - Parmesan - Eggplant - Molasse - Zucchini

MAINS

SIRLOIN STEAK • Green asparagus - Chimichurri - Shallot - Bearnaise sauce
TOURNEDOS ROSSINI • Baked foie gras - Black truffle - Madeira gravy +20,-
RED MULLET • Sepia pasta - Celery - Rouille - Rouget sauce
SPÄTZLE v • Butternut squash - Pear - Alkmaarse Blauwe - Walnut - BBQ garlic

SIDE DISHES

LEEK • Chives - Potato crackling v 6,-
GRATINATED CHICORY • Livar ham - Gruyère 7,-
HOMEMADE FRIES • Mayonnaise v 6,-
GREEN SALAD • French vinaigrette v 6,-

FOR TWO PERSONS

BEEF WELLINGTON • Duxelles - Pata Negra - Madeira gravy 69,-
Please order at least 24h in advance • Menu +10,- per person

TURBOT • Á la meunière - Radicchio - Beurre blanc 79,-
Limited availability • Menu +15,- per person

Off-menu specials are gladly explained by the BRUIS team
Intermediate course instead of a starter +5,-