

## BITES

Gillardeau oyster, cru	5
Ibérico paleta, 65 grams	16.5
Japanese Cloud Sandwich – 2 pieces brioche, crème fraîche, chives, caviar	25

## STARTERS

“No Dough Pizza”	21.5
Carabineiro, foie gras, pistachio, nori	32.5
Poached Irish Mor oyster, caviar, buttermilk, raisin	32.5

## SECOND COURSES

Orzo, spinach, Madeira, egg yolk, truffle	38.5
Scallop, Shao Hsing wine, boudin blanc, celeriac, truffle	36.5
Langoustine, tapioca, wasabi, shiso, octopus	38.5

## MAIN COURSES

Venison, clove, blood sausage, blueberry	42.5
Veal sweetbread, celery, lentils, pork broth	48.5
“Hollands Glorie” – pike-perch, eel, sauerkraut	42.5
“The Onion”	29.5
North Sea turbot, Gillardeau oyster, parsley hollandaise	71.5

## DESSERTS

Cheese board – from Het Kaasatelier	4 P/S
Foie gras, hazelnut, aged Rotterdam cheese, lemon	21.5
“Earthy & Spiced” – kohlrabi, dill, nashi pear, yogurt	15
Blackcurrant, coconut, Manjari chocolate, pandan rice	15

Undecided?

Carte Blanche €115,- per person

To be ordered per table