



### 3 course menu €35

#### STARTER

##### Sea bass, wild capture

Jalapeño | Kalamansi | Avocado | Radishes

##### Sweetbread

Limburgian potato salad | Peas | Yuzu | Beurre Noisette

#### MAIN COURSE

##### Monkfish

Artichoke | Tomato | Iberico | Bisque

##### Lamb, "Texelaar"

Green asparagus | Goatmilk butter | Chanterelle | Carrot

#### DESSERT

##### Cherry love

Cherry | Cherrybeer | Mascarpone | Ruby chocolate | Yogurt

##### Rice pudding

Lychee | Coconut | Rose | Curry madras

##### Selection of cheese, Tom Miesen (supplement €4,50)

Confit de vin

#### BITES TO SHARE

##### Zeeland oyster (2pc.)

€11,00

Gin – sea buckthorn granita | Sambai vinaigrette

##### Tartare of North Sea crab (2pc.)

€12,00

Roasted lime | Avocado | Spring onion | Pickled shallot

##### Smoked eel brioche (2pc.)

€14,00

Strained yogurt | Fresh herbs | Crème of eel

#### SIDEDISH

##### Crispy fries

€4,50

Aioli | Tomato compote

#### CHEFS FAVORITE (ADDITIONAL AS SECOND COURSE)

##### Lobster

€22,00

Beetroot | Smoked olive | Dashi buttersauce

#### DRINKS

##### Pairing drinks

€7,00 per course

##### Pairing half glasses

€4,00 per course