



3 course menu €35

2 course lunchmenu €25.50

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

LUNCHSPECIALS

Pasta

€14,00

Tomato | Basil | Pecorino | Eggplant

Ravioli

€14,00

Spinach | Ricotta | Sage butter

Oriental steak tartare, Maas-Rijn-Ijssel beef

€13,50

Nori | Avocado | Dashi

Roasted brioche & salmon

€13,00

Horseradish | Herbs from our garden | House vinaigrette

Fitz Roy Salad

€14,50

Dutch shrimp | Parmesan | Chicken skin | Tomato | Herbs

SIDE DISH

Crispy fries

€4,50

Aioli | Tomato compote

DRINKS

Pairing drinks

€7,00 per course

Pairing half glasses

€4,00 per course