DINER MENU

VOOR

Oester 3/6 — € 12,00 / € 24,00
dressing

Gestoomde oester — €14.50
dashi | zalmkuit

Octopus — €13.00
aardappel espuma | chorizo olie

Kalfstong — €13.00
tonnato saus

Geroosterde biet — €11.00
hangop | walnoten

Burrata — €14.50
tomaten chutney | balsamico

Oeuf mayonnaise — €8.00
bieslook

Kippenlever parfait — €12.00
amandel | brioche

Aubergine gestoomd — €12.00
soja | chili | sesam dressing

VOOR ERBIJ

Bimi — € 8.00
geroosterde amandel

Geroosterde wortels — € 8.00
sinaasappel uiencompote

Knolselderij millefeuille — € 9.00
zwarte knoflook ketchup

Spinazie salade — € 6.50
sesamzaad | chili flakes

Mesclun salade — € 6.00
honingmosterd dressing

Frites — € 5.50
mayonaise

HOOFD

Dorade — € 20,00
beurre blanc

Lamsschenkel — €25.00
honing | tijm

Oesterzwam in zuurdesem — €18.00
knolselderij | fontina espuma

Asperge mimosa — €18.00
hollandaise | kervel

Entrecôte — €28.00
uien compote | rode wijn jus

OM TE DELEN(2 PERSONEN)

Met frites en salade

Zeebaars — € 55,00
antiboise

Côte de boeuf — € 70,00
chimichurri

DESSERTS

Kaasplank — €16.50
membrillo | kletsenbrood

Panna cotta — €12.00
aardbei

Chocolademousse — €14.00
maldon zout | olijfolie

Café gourmand — €12.00
3 petit fours met koffie of thee

Affogato al caffè — €9.00
vanille ijs

Veganistisch Vegetarisch

Allergieën? Laat het ons weten!

floats

DINNER MENU

STARTER

Oyster 3/6 dressing	€ 12,00 / € 24,00
Steamed oyster dashi | salmon caviar	€14.50
Octopus potato espuma | chorizo oil	€13.00
Veal tongue tonnato sauce	€13.00
Roasted beetroot yoghurt curd | walnuts	€11.00
Burrata tomato chutney | balsamic	€14.50
Oeuf mayonnaise chives	€8.00
Chicken liver parfait almond | brioche	€12.00
Steamed eggplant soy | chili | sesame dressing	€12.00

SIDES

Bimi roasted almonds	€ 8.00
Roasted carrots onion compote	€ 8.00
Celeriac millefeuille black garlic ketchup	€ 9.00
Spinach salad Sesame | chili flakes	€ 6.50
Mesclun salade Honey mustard dressing	€ 6.00
French fries mayonaise	€ 5.50

MAIN

Sea bream beurre blanc	€ 20,00
Lamb shank honey | thyme	€25.00
King oyster in sourdough celeriac | fontina espuma	€18.00
Asparagus mimosa hollandaise | chervil	€18.00
Entrecôte onion compote | red wine jus	€28.00

TO SHARE (2 PERSONS)

includes fries and salad

Sea bass antiboise sauce	€ 55,00
Côte de boeuf chimichurri	€ 70,00

DESSERTS

Cheese platter membrillo | fig bread	€16.50
Panna cotta strawberry	€12.00
Chocolate mousse maldon sea salt | olive oil	€14.00
Café gourmand 3 sweets with coffee or tea	€12.00
Affogato al caffè vanilla ice cream	€9.00

vegan vegetarian

Allergies? Please let us know!

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