

MENU

chefs menu - selectie door chef Amadou (p/p)	60
brood - gerookte boter	4
oester - mignonette - citroen (per 3)	12
oester - kimchi - knolselderij - vodka (per 3)	13,5
viskoekjes - sesam - karamel - gamba - koriander	12
makreel - mandarijn - rettich - dulse - sambai	14
coquille - venkel - ricard - rawit peper - verveine	16
boleet - eidooier - duxelles - truffel - lavendel	15
topinamboer - paling - nashi peer - maïs	16
runderwang - hokkaido - vlierbes - quinoa - madame jeanette	17
knolselderij - sjalot - knoflook - bundelzwam	21
hert - kruisbes - biet - paarse radijs	26
vis van de markt	-

SIDES

pommes fondantes	7
radicchio - peer - walnoot - lazuli	7

DESSERTS

kazen van Kef (per stuk)	4
chocolade - duindoornbes - szechuan	9
bread and butter - vanille - rozijn	9
chocolade truffel - hazelnoot - sesam	3
espresso martini	14
waterservice (p/p)	3

MENU

chefs menu - selection by chef Amadou (p/p)	60
bread - smoked butter	4
oyster - mignonette - lemon (3 pieces)	12
oyster - kimchi - celeriac - vodka (3 pieces)	13,5
fish cakeS - sesame - caramel - prawn	12
mackerel - mandarin - rettich - dulce - sambai	14
scallop - fennel - ricard - pepper cayenne - verveine	16
king oyster - egg yolk - duxelles - truffle - lavender	15
jerusalem artichoke - eel - nashi pear - corn	16
beef cheek - hokkaido - elderflower - quinoa - madame jeanette	17
celeriac - shallot - garlic - bundle fungus	21
deer - gooseberry - beetroot - purple radish	26
catch of the day	-

SIDES

pommes fondantes	7
radicchio - pear - walnut - lazuli	7

DESSERTS

cheeses from Kef (per piece)	4
chocolate - sea buckthorn berry - szechuan	9
bread and butter - vanilla - raisin	9
chocolate truffle - hazelnut - sesame	3
espresso martini	14
waterservice (p/p)	3