

Dinner

Cold dishes

Tomato tartare	21.5
Tomato steak tartare, piccalilli, garlic	
Beet varieties	21.5
Various preparations of beetroot, horseradish, raspberry, pomegranate	
Langoustine	26.5
Kohlrabi, ginger root, bisque	
Dutch Hamachi	24.5
Tomato broth, turnip, yuzu, seaweed	
Smoked ribeye	24.5
Sjalot, hazelnoot, sesam, ananas, brioche	

Warm dishes

Portobello	24.5
Shiitake, Dutch soya, nasturtiums	
Turbot	27.5
Cauliflower spices, cauliflower heart, dashi	
Sweetbread	29.5
BBQ leeks, tom yum, garlic	
Lamb	28.5
Lamb back and stew, pea, cucumber, rettich, chimichurri	

Desserts

Strawberry	15.5
Basil, vanilla, olive oil ice cream	
Green apple	15.5
White chocolate, sorrel, lemon, crème fraîche	
Cheese selection	
Refined at the Kaasfort in Amsterdam	
5 cheeses	19.5

Chef Experience

"Quality and purity are central to my personality and cuisine. Pure in my values and pure in my tastes. With great care and various preparation techniques, we let the quality of the product speak for itself."

"In my kitchen it is mainly about fresh flavors in the combination of fish, seafood, meat and plenty of vegetables and herbs."



6 courses	75
9 courses	99.5
12 courses	150

End your dinner with a cheese selection refined at the Kaasfort in Amsterdam

5 cheeses	19.5
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We accommodate allergies and/or dietary requirements.

