

Dinner

Cold dishes

Beetroot tartare	22.5
Sherry, garlic, pickled egg yolk	
Tomato varieties	22.5
Vanilla, rose, sorrel	
Langoustine	26.5
Kohlrabi, ginger root, foam of the heads	
Yellowtail	24.5
Dashi, turnip, yuzu, seaweed	
Smoked ribeye	25.5
Shallot, hazelnut, sherry, brioche	

Warm dishes

Jerusalem artichoke	29.5
Shiitake, Dutch soya, Indian cherry	
Turbot	32.5
Lardo di Collonata, pointed cabbage, tom yum	
Sweetbreads	39.5
Cauliflower spices, cauliflower heart, Indian cherry	
Deer	37.5
Stew, beetroot, parsley root, Dutch wasabi	

Desserts

Matcha	15.5
Lime, vanilla, cranberry	
Green apple	15.5
Bergamot, basil, yoghurt	
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	85
9 courses	115
12 courses	165

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

5 cheeses	19.5
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Unfortunately, we cannot accommodate allergies and dietary requirements that have not been communicated in advance.

