



EVERY FAMILY
HAS A STORY...
WELCOME TO OURS

Lars & Randy

*Lorenzo van Doorn, Martijn Wijnands, Joost Bax, Christa Suwee,
Dave van Dun, Jennifer Takkenberg, Maurits Bouma,
Dennis Tuit, Daan de Beer, Simon Asfaha.*

FLAVOURS MENU 4. 130

LANGOUSTINE

Caviar and marrow

TURBOT

Jerusalem artichoke and fermented garlic

MILKCOW

Watercress and porcini mushroom

TASMANIAN TRUFFLE

Tahiti vanilla and brioche

THE FAMILY STORY 8. 125

TROUT

Bacon 'from the attic' and celeriac

SCALLOP

Grape and verbena

SEPIA

Foie and cascara

MONKFISH

Tuna and rosehip

80C VEAL

Sunflower and Sherry

PHEASANT

Onion and sauerkraut

SWEETBREAD

Truffle and cabbage

ROASTED PORC

Apple and cardamom

*Our 8 course-menu can be ordered
until 15.00 hours.*

THE JOURNEY 6. 88

TROUT

Bacon 'from the attic' and celeriac

SEPIA

Foie and cascara

MONKFISH

Tuna and rosehip

80C VEAL

Sunflower and Sherry

PHEASANT

Onion and sauerkraut

ROASTED PORC

Apple and cardamom

THE JOURNEY 4. 64

TROUT

Bacon 'from the attic' and celeriac

MONKFISH

Tuna and rosehip

PHEASANT

Onion and sauerkraut

ROASTED PORC

Apple and cardamom

Cheese platter Fromagerie Guillaume with garnish

To add: +12,5

Instead of dessert + 8,5

**Changes made in the menu will require
a supplement in price.**

VEGETABLE MENU 8 105

BURRATA
Buttermilk and wasabi

AJO BLANCO
White beans and sweet paprika

JERUSALEM ARTICHOKE
Cepes mushroom and lemon thyme

CELERIAC
Shii take and Sherry

PORTOBELLO
Abricot and cashew

SAVOY CABBAGE
Hazelnut and lavas

PIERRE ROBERT
Butter lettuce and water mint

BLACKBERRY
Smoked chocolat and sugar beet

Cheese platter Fromagerie Guillaume with garnish
To add: +12,5
Instead of dessert + 8,5

Our 8 course-menu can be ordered
until 15.00 hours.

A LA CARTE STARTERS

BURRATA 20
Buttermilk and wasabi

TROUT 28
Bacon 'from the attic' and celeriac

SCALLOP 32
Grape and verbena

SEPIA 28
Foie and cascara

LANGOUSTINE 46
Caviar and marrow

A LA CARTE MAINS

SAVOY CABBAGE 28
Hazelnut and lavas

MONKFISH 36
Tuna and rosehip

TURBOT 56
Jerusalem artichoke and fermented garlic

SWEETBREAD 46
Truffle and cabbage

BEEF TENDERLOIN 44
Hokkaido pumpkin and miso

PHEASANT 42
Onion and sauerkraut

BEEFLOIN 'MILKCOW' 48
Caviar and porcini mushroom
Supplement duckliver +15,-

SWEET & SAVORY

CHEESE 18
Fromagerie Guillaume and garnish

BLACKBERRY 14
Smoked chocolat and sugar beet

NASHIPEAR 14
Horseradish and lavas

TASMANIAN TRUFFLE 26
Tahiti vanilla and brioche

**Dishes are under condition of availability
because of the fresh produce.
We provide unlimited waterservice
sparkling/still during lunch/diner for €4,- p.p.**