



EVERY FAMILY
HAS A STORY...
WELCOME TO OURS

Lars & Randy

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

THE FAMILY STORY 8. 135

BINCHOTAN MACKEREL
Asparagus and chamomile

SEPIA
Foie and cascara

ASPARAGUS CASSOULET
Broad bean and crispy moss

RED MULLET
Morrile and XO

LOBSTER
Olive and spinach

LAMB
Cockle and selery

DUCKLIVER
Anchovies and rosehip

SHISO
Strawberry and salted mascarpone

FLAVOURS MENU 4. 145

LANGOUSTINE
Caviar and marrow

TURBOT
Boudin blanc and green almond

MILKCOW
Ramson and clotted onionmilk

CAVIAR
Coconut and pandan

SEASON SPECIALS. 85

BINCHOTAN MACKEREL
Asparagus and chamomile

ASPARAGUS CASSOULET
Broad bean and crispy moss

RED MULLET
Asparagus and XO

LAMB
Cockle and asparagus

SHISO
Strawberry and asparagus

THE JOURNEY 6. 100

BINCHOTAN MACKEREL
Asparagus and chamomile

ASPARAGUS CASSOULET
Broad bean and crispy moss

SEPIA
Foie and cascara

RED MULLET
Morrile and XO

LAMB
Cockle and selery

SHISO
Strawberry and salted mascarpone

*Supplement cheeses as an extra course
Fromagerie Guillaume and garnish +€ 18
Cheeses instead of dessert +€ 12*

*Changes in the menu will lead to a change
in the price of the menu.*

VEGETABLE MENU 8 125

SELERIAC
Feta cheese and lovage

SEAWEED
Cauliflower and verbena

ARTICHOKE
Romesco and buttermilk

SAVOOIE CABBAGE
Hazelnut and kombu

FERN
Blue cheese and citrus

SHISO
Strawberry and salted mascarpone

PINE NUT
Quark and peach

Supplement cheeses as an extra course
Fromagerie Guillaume and garnish +€ 18
Cheeses instead of dessert +€ 12

VIGOR FLAVOURS 60
LUNCH 3.

VIGOR FLAVOURS 78
LUNCH 4.

A LA CARTE STARTERS

SELERIAC 24
Feta cheese and lovage

SEPIA 34
Foie and cascara

LOBSTER 38
Olive and spinach

ASPARAGUS CASSOULET 40
Egg yolk and caviar

DUCK LIVER 32
Anchovies and rosehip

LANGOUSTINE 48
Caviar and marrow

A LA CARTE MAINS

SAVOOIE CABBAGE 35
Hazelnut and kombu

TURBOT 58
Boudin blanc and green almond

LAMB 52
Cockle and celery

MILK COW 52
Daslook and clotted onion milk

SWEET & SAVORY

CHEESES 22
Fromagerie Guillaume and garnish

CAVIAR 35
Coconut and pandan

ROASTED PORC 16
Apple and cardemom

SHISO 16
Strawberry and salted mascarpone

PINE NUT 16
Quark and peach

Dishes can change because we are depending on the supply of fresh products.

We serve unlimited bottled still/sparkling water during lunch/diner: €4,5 per person.