



EVERY FAMILY
HAS A STORY...
WELCOME TO OURS

Lars & Randy

*Lorenzo van Doorn, Martijn Wijnands, Joost Bax, Christa Suwee,
Daan van Hal, Jennifer Takkenberg, Maurits Bouma, Dennis Tuit,
Adam Talhimet, Ole Croeze, Bo Heffer*

THE FAMILY STORY 8. 145

RAZOR CLAM
Cecina and plankton

SEPIA
Foie and cascara

RED MULLET
Lime and eel

POTATO
Winter truffle and mushroom

CORVINA
Wood ear and ponzu

VENISON
Kale and herring roe

SWEET BREAD
Eel and wasabi

YUZU
Nashi pear and lemonbalm

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

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

*We serve unlimited bottled still/sparkling
water during lunch/diner:5 euro per person.*

THE FAMILY STORY 6. 115

RAZOR CLAM
Cecina and plankton

SEPIA
Foie and cascara

POTATO
Winter truffle and mushroom

CORVINA
Wood ear and ponzu

VENISON
Kale and herring roe

YUZU
Nashi pear and lemonbalm

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

THE CAVIAR STORY 4. 210

SCALLOP
Oscietra caviar and buttermilk

LANGOUSTINE
Transmontanus caviar and marrow

WAGYU
Connaisseurs caviar and XO

TRANMONTANUS CAVIAR
Coconut and pandan

*The Caviar House "Imperial Heritage",
founded and owned by the Colman family,
offers you the finest Caviar selection of the
most praised sturgeon species.
With thirty years of experience in
environmentally sustainable sturgeon
farming, they guarantee an experience that is
luxuriously refined, while always respecting
nature's balance. Our exclusive caviarmenu is
the result of our much appreciated.
A story of passion and tradition.*

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

VEGETABLE STORY 8. 145

CELERIAC	
<i>Feta cheese and lovage</i>	
BRUSSEL SPROUT	
<i>Jalapeno and macadamia</i>	
POTATO	
<i>Winter truffle and onion</i>	
EGG YOLK	
<i>Risotto from seeds and mushroom</i>	
ARTICHOKE	
<i>Romesco and buttermilk</i>	
SALSIFY	
<i>Trompette de la mort and kombu</i>	
BLACKBERRY	
<i>Smoked chocolate and cacao</i>	
YUZU	
<i>Nashi pear and lemonbalm</i>	

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

VIGOR LUNCH 3.	65
VIGOR LUNCH 4.	82

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A LA CARTE STARTERS

CELERIAC	28
<i>Feta cheese and lovage</i>	
RAZOR CLAM	36
<i>Cecina and plankton</i>	
SCALLOP	55
<i>Oscietra caviar and buttermilk</i>	
RED MULLET	42
<i>Lime and eel</i>	
LANGOUSTINE	55
<i>Caviar and marrow</i>	

A LA CARTE MAINS

SALSIFY	35
<i>Trompette de la mort and kombu</i>	
CORVINA	45
<i>Wood ear and ponzu</i>	
SWEETBREAD	48
<i>Eel and wasabi</i>	
VENISON	55
<i>Kale and herring roe</i>	
WAGYU A4	120
<i>Oxtail and XO Supplement caviar +40</i>	

A LA CARTE SWEET & SAVORY

CHEESE	22
<i>Fromagerie Guillaume and garnish</i>	
CAVIAR	35
<i>Coconut and pandan</i>	
SHII TAKE	16
<i>Caramel and physalis</i>	
YUZU	16
<i>Nashi pear and lemonbalm</i>	
BLACKBERRY	16
<i>Smoked chocolate and cacao</i>	

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