



EVERY FAMILY  
HAS A STORY...  
WELCOME TO OURS

*Lars & Randy*

*Martijn Wijnands, Joost Bax, Olle Kroeze, Isa Jansen  
Lorenzo van Doorn, Adam Talhimet, Bo Heeffter,  
Jimmy Szalai, Julie Hurxkens, Maurits Bouma*

THE FAMILY STORY 4. 88

WATERMELON  
*Wasabi and crispy cabbage*

MONKFISH  
*Sprout and chicken*

PIGEON  
*Hogweed and turnip*

PUMPKIN  
*Coffee and red wine*

THE FAMILY STORY 5. 98

WATERMELON  
*Wasabi and crispy cabbage*

EGG YOLK  
*Yasmine rice and mustard of figs*

MONKFISH  
*Sprout and chicken*

PIGEON  
*Hogweed and turnip*

PUMPKIN  
*Coffee and red wine*

CHEESE AS EXTRA COURSE 18  
*Fromagerie Guillaume and garnish*

CHEESE INSTEAD OF DESSERT 12  
*Fromagerie Guillaume and garnish*

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

THE FAMILY STORY 6. 115

WATERMELON  
*Wasabi and crispy cabbage*

EGG YOLK  
*Yasmine rice and mustard of figs*

RED MULLET  
*Foie and eel*

MONKFISH  
*Sprout and chicken*

PIGEON  
*Hogweed and turnip*

PUMPKIN  
*Coffee and red wine*

THE FAMILY STORY 8. 145

WATERMELON  
*Wasabi and crispy cabbage*

EGG YOLK  
*Yasmine rice and mustard of figs*

RED MULLET  
*Foie and eel*

MONKFISH  
*Sprout and chicken*

TURBOT  
*Truffle and marrow sauce*

PIGEON  
*Hogweed and turnip*

FOIE  
*Yohurt and cassis berry*

PUMPKIN  
*Coffee and red wine*

## VEGETABLE STORY 8. 135

WATERMELON  
*Wasabi and crispy cabbage*

EGG YOLK  
*Yasmine rice and mustard of figs*

CHICORY  
*Truffle and pear*

FOREST POTATO  
*Duxelles and yeast*

ONION  
*Ginger flower and oyster-mushroom*

PORTOBELLO  
*Black garlic and pumpkin*

ROSEHIP  
*Piment and yogurt*

CHOCOLATE  
*Amarene cherry and sorrel*

VIGOR BUSINESS LUNCH 2. 42  
*Starter and main course or main course and dessert*

VIGOR BUSINESS LUNCH 3. 50  
*Starter, main course, dessert*

## A LA CARTE STARTERS

WATERMELON 26  
*Wasabi and crispy cabbage*

EGG YOLK 24  
*Yasmine rice and mustard of figs*

RED MULLET 38  
*Foie and eel*

FOIE 36  
*Yohurt and cassis berry*

## A LA CARTE MAINS

PORTOBELLO 28  
*Trompette de la mort and kombu*

MONKFISH 40  
*Sprout and chicken*

TURBOT 62  
*Truffle and marrow sauce*

PIGEON 48  
*Hogweed and turnip*

## A LA CARTE SWEET & SAVORY

CHEESE 22  
*Fromagerie Guillaume and garnish*

CHOCOLATE 18  
*Amarene cherry and sorrel*

ROSEHIP 16  
*Piment and yogurt*

PUMPKIN 16  
*Coffee and red wine*