



EVERY FAMILY
HAS A STORY...
WELCOME TO OURS

Lars & Randy

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

THE FAMILY STORY 4. 90

WATERMELON
Wasabi and crispy cabbage

SCALLOP
Miso and beurre noisette

LAMB
Rosehip and celtuse

VANILLA ICE CREAM
Ponzu and shiitake

THE FAMILY STORY 5. 105

WATERMELON
Wasabi and crispy cabbage

EGG YOLK
Yasmine rice and mustard of figs

SCALLOP
Miso and beurre noisette

LAMB
Rosehip and celtuse

VANILLA ICE CREAM
Ponzu and shiitake

CHEESES AS EXTRA COURSE 18
Fromagerie Guillaume and garnish

CHEESES 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. 118

WATERMELON
Wasabi and crispy cabbage

EGG YOLK
Yasmine rice and mustard of figs

RED MULLET
Foie and eel

SCALLOP
Miso and beurre noisette

LAMB
Rosehip and celtuse

VANILLA ICE CREAM
Ponzu and shiitake

THE FAMILY STORY 8. 148

WATERMELON
Wasabi and crispy cabbage

EGG YOLK
Yasmine rice and mustard of figs

RED MULLET
Foie and eel

SCALLOP
Miso and beurre noisette

TURBOT
Morilles and roasted chicken

LAMB
Rosehip and celtuse

VANILLA ICE CREAM
Ponzu and shiitake

VEGETABLE STORY 8. 142

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

PLUM
Da Hong Pao and mascarpone

VANILLA ICE CREAM
Ponzu and shiitake

VIGOR LUNCH 2. 45
Starter and main course or main course and dessert

VIGOR LUNCH 3. 54
Starter, main course, dessert

A LA CARTE STARTERS

WATERMELON 28
Wasabi and crispy cabbage

EGG YOLK 26
Yasmine rice and mustard of figs

RED MULLET 38
Foie and eel

SCALLOP 32
Miso and beurre noisette

SWEETBREAD 38
Grape and bloater

A LA CARTE MAINS

PORTOBELLO 32
Trompette de la mort and kombu

TURBOT 62
Morilles and roasted chicken

LAMB 52
Rosehip and celtuse

A LA CARTE SWEET & SAVORY

CHEESES 22
Fromagerie Guillaume and garnish

CHOCOLATE 18
Amarena cherry and sorrel

PLUM 18
Da Hong Pao and mascarpone

VANILLA ICE CREAM 20
Ponzu and shiitake