



EVERY FAMILY  
HAS A STORY...  
WELCOME TO OURS

*Lars & Randy*

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

THE FAMILY STORY 4. 90

WATERMELON  
*Wasabi and crispy cabbage*

BURI  
*Tarragon and almond*

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*

BURI  
*Tarragon and almond*

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. 120

WATERMELON  
*Wasabi and crispy cabbage*

EGG YOLK  
*Yasmine rice and mustard of figs*

BURI  
*Tarragon and almond*

LOBSTER  
*Peanut and asparagus*

LAMB  
*Rosehip and celtuse*

VANILLA ICE CREAM  
*Ponzu and shiitake*

THE FAMILY STORY 7. 138

WATERMELON  
*Wasabi and crispy cabbage*

EGG YOLK  
*Yasmine rice and mustard of figs*

BURI  
*Tarragon and almond*

LOBSTER  
*Peanut and asparagus*

TURBOT  
*Morilles and roasted chicken*

LAMB  
*Rosehip and celtuse*

VANILLA ICE CREAM  
*Ponzu and shiitake*

VEGETABLE STORY 7. 128

WATERMELON  
*Wasabi and crispy cabbage*

EGG YOLK  
*Yasmine rice and mustard of figs*

CHICORY  
*Truffle and pear*

ZUCCHINI FLOWER  
*Manchego and almond*

ONION  
*Ginger flower and oyster mushroom*

ARTICHOKE  
*Black garlic and miso*

PLUM  
*Da Hong Pao and mascarpone*

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

VIGOR LUNCH 3. 54  
*Starter, main course and dessert*

A LA CARTE STARTERS

WATERMELON 28  
*Wasabi and crispy cabbage*

EGG YOLK 26  
*Yasmine rice and mustard of figs*

BURI 32/42\*  
*Tarragon and almond*

LOBSTER 38/48\*  
*Peanut and asparagus*

A LA CARTE MAINS

ARTICHOKE 32  
*Black garlic and miso*

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*

\*In between/main course portion