

## APPETIZERS

Served all day

Snails in herb butter	13
Oeufs mayonnaise •	7
Zeeuwse Creuse oyster No.3 <i>per piece</i>	4
Pata negra 50 gr / 100 gr	10/19
Focaccia, pointed pepper, anchovies, gremolata •	8
Fried pumpkin, pomegranate, lime yogurt •	8
Cheese selection from L'Amuse •	15

## LUNCH RECOMMENDATION

Rotating lunch dish, quick and in season

Veal ragout pie, mushroom, green salad	22,5
Mushroom ragout pie, green salad •	19,5

## BIB GOURMAND MENU 🤖

Your host is happy to explain what our chef is serving today

Three course chef's menu	49,5
Four course chef's menu	62,5

## SIDES

Fries, mayonnaise	6
Mixed salad	6
Seasonal vegetables	7
Potato and parsnip mousseline	7

Allergies or dietary requirements? Let us know!

## FROM THE KITCHEN

Choose à la carte or enjoy our Bib Gourmand menu

Smoked steak tartare, mustard, red onion, crispy kale	20
Seared sea bass, fennel, grapefruit, beurre blanc, ponzu	20
Farmhouse duck ballotine, liver, pistachio, truffle, fig	21
Ravioli, prawn, Thai basil, crab foam, lemongrass	19
Poached farm egg, king bolete, parsnip, truffle sauce •	18
Gratinated French onion soup, Cévenne onion, Gruyère •	14
Selection of starters from our menu <i>for 2 persons</i>	44

Guinea fowl, truffle butter, oyster mushroom, tarragon jus	27
Codfish, Tarbais beans, cassoulet, red butter sauce	28
Baambrugs pig, sauerkraut, apple, caraway jus	27
Leek fondue, La Ratte potato, Comté, crème fraîche, truffle •	20
Pumpkin risotto, gremolata, sage, Belper Knolle •	21

Soft serve & toppings	8,5
Île flottante, kaffir lime, lemon curd ice cream, meringue	10
Cookies & cream, Alpaco 70%, buttermilk ice cream <i>to share</i>	16
Merveille, milk chocolate, hazelnut	12
Cheese selection from L'Amuse	15

## SPECIALTIES

Boeuf Bourguignon, red wine, bacon, mushrooms, fries	28
Cordon bleu pie, potato, Livar ham, comté, truffle sauce	21
Grilled octopus, pork belly, blood sausage, pak choi, gochujang	28

• These dishes are vegetarian or can be prepared as vegetarian