



## Appetizers

<b>Spring vegetables</b>	22
wild garlic, morels, Boeren Goudse Opleg cheese	
<b>Jerusalem artichoke</b>	22
green tomato, persimmon, lemon	
<b>Shellfish</b>	22
broccolini, blood orange, tomato oil	
<b>White asparagus</b>	22
hollandaise, woodruff, grape	
<b>Squid</b>	24
cabbage, gochujang, guanciale	
<b>Sweet potato</b>	26
beef heart, suya, jus de veau	
<b>Aubergine</b>	27
mint, tempeh, black garlic	

## Bites

Gillardeau oyster	7
Zeeland creuse à la flambadou, beef fat, pangrattato	7
Beignet, fig, Oudwijker Fiore	6
Duck heart anticucho, tamarind, lime	7
North Sea crab, horseradish, potato	8



## Chef's Menu

Spring vegetables - wild garlic - morels

Shellfish - broccolini - blood orange

White asparagus - hollandaise - woodruff \*

Squid - cabbage - gochujang \*\*

Sweet potato - beef heart - suya \*

Lobster - roasted chicken jus - cassia

Magnolia - green pea - kiwi

4 courses (*lunch only*) 90

6 courses 120 \*

*extra course* 24 \*\*

wine pairing 63 / 95 \*

## Fire specialties

**Sea bass** 42  
grilled Basque-style with garlic pil-pil sauce

**Lobster** 55  
roasted chicken jus, cassia, shokupan

**Dry-aged Simmentaler ribeye** 300g 86  
served with béarnaise sauce

## Desserts

**Magnolia** 18  
green pea, kiwi, lemon balm

**Cookies & cream** 22  
Alpaco Ecuador 70%, chocolate chip cookie

**Île flottante** 16  
kaffir lime, lemon, yuzu

**Cheese platter** 19,5  
selection of three