

BREAD & PASTRIES

Every day we bake fresh patisserie
and bread with Dutch and French grains

Whole breads and pasties *for at home* from 6
ask your waiter about the flavors

APPETIZERS

For the whole day

Snails in herb butter	14
Oeufs mayonnaise	7
Oysri Irish oysters <i>per piece</i>	5
Pata negra <i>50 gr / 100 gr</i>	10/19
Focaccia, lardo, anchovy	7
Fried pumpkin, pomegranate, lime yogurt	8
Cheese selection from L'Amuse	15
French fries, mayonnaise	6

LUNCH RECOMMENDATION

Changing lunch dish, quick and in season.

Until 14.00 hrs

Puff pastry, veal ragout, mushrooms	19
<i>vegetarian option available</i>	17

Any allergies or dietary requirements? Let us know!

FROM THE KITCHEN

Choose à la carte or order the chef's menu

Picanha, filet americain, anchovy mayonnaise	19
Pâté en croûte, black pudding, apple, compote	17
Dorade, ceviche, red grapefruit, black radish	19
Ravioli, king prawn, Thai basil, crab foam, sereh	20
Fried 'Hoeve' egg, Jerusalem artichoke, king oyster mushroom	18
Oxtail broth en croûte, madeira	16
Pithiviers, pumpkin, celeriac, beetroot sauce <i>25 min</i>	22
Farmed duck, sausage roll, red cabbage, quince	26
Skrei cod, tarbais beans, smoked eel, red wine gravy	26
Veal entrecote, sweetbread, chicory, Olorosso	32,5
Homemade soft serve & toppings	8,5
Soufflé, blood orange, bourbon vanilla ice cream	12,5
Mont blanc, cassis, chestnut	9
Eclair, chocolate, coffee	9
Macaron, Earl Grey parfait, bergamot	9

CHEF'S MENU

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

Three course chef's menu	45
Four course chef's menu	55

All dishes and menus are served with
our bread and the most delicious garnishes.

Beurre de Baratte, our butter from Normandy is also for sale
to take home

Beurre de Baratte met fleur de sel <i>100 gr</i>	5,5
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Artisan, product focused, bistro style, f ck tilapia,
butter makes everything tasty, seasonal, drink good wines

BAKERY CAFE

WILS

A'DAM

