

3 course €49 (available TUE, WED, THU)
5 course €67
7 course €89

Wine pairing
3 course €25,50
5 course €42,50
7 course €58

Amuses

101 sourdough

Cultured butter

Kingfish *kobujime*

Preserved tomato dashi, tomato leaf, kaffir lime kosho

3 | 5

Add caviar? 5g €14,50

Razorclams steamed in kelp

Braised leeks, burnt cucumber, Zeeuwse royal kombu

5

Seabass *shioyaki*

Fish caramel, jerusalem artichoke, pickled ginger

5

BBQ pigeon

Red savoy, cherryboshi, pickled dulse

3 | 5

Add fresh black truffle? €12,50

Oudwijker Colosso

Quince cooked for 3 days, smoked candied walnuts, Poire Williams sorbet

Supplement €12,50 (included in 7 course menu)

Citrus

Pickled lemon ice cream, buddha finger and salted lemon

Yaki-Imo

BBQ sweet potato, brown butter and miso ice cream, sea buckthorn

3 | 5

Still or sparkling water 750ml €2,50 per bottle