

VRRR

chef's menu

4 courses	59
5 courses	68
+ cheeses	7,5
menu quartier	29,5

a la carte

olives 4,5

bread with whipped butter 5,5

bonito prosciutto with walnut vinaigrette 10

paté with toast & onion compote 14,5

gougères (per piece) 2

pike perch, fermented honey, magnolia 13,5

leek, kiwi, wild garlic 15

chili with cuttle fish & polenta 15

white asparagus, morels, ajo blanco 25

flat iron steak with caper vinaigrette 27,5

sole 'Picasso' 27

'blauwe geit', Päölke Köning, Cono 'overjarig' with gooseberry and black walnut 15,5

'advocaat' VRR 9,5

baba au rhum with milk ice cream 11

mandarin sorbet & sage 9

heeft u vragen over allergenen? vraag het ons.