

EXECUTIVE CHEF: INAN SAHIN

CHEF DE CUISINE: ROB KAPTEYN

**CAVIAR**

served with blini's and classic garnish

BAERI ORIGINAL	10 gr.	20
OSIETRA	15 gr.	40
OSIETRA GRAND CRU	30 gr.	90
BELUGA	30 gr.	250



**PLATEAU DE FRUITS DE MER**

langoustines, mussels, pullet carpet clams, North Sea crab, shrimps, cockles, oysters, etc. p.p. 63

**SUPPLÉMENT**

LOBSTER	a 650 gr.	49
KING KRAB LEGS	a 200 gr.	45

All Fruits de Mer are served chilled

**CRUBAR**

**HUÎTRES DAVID HERVÉ**

six oysters with mignonette and rye bread

MARRENE	19
SPECIALE	29
BOUDEUSE	33
ROYAL CABANON	43

NORTH SEA CRAB	per 100 gr.	23
DUTCH SHRIMPS	per 100 gr.	21
KING KRAB LEGS	per 100 gr.	23
LANGOUSTINE	per piece	9
LOBSTER	per half	25

Twelve pieces with rouille and bread

COCKLES	9
MUSSELS	9
PULLET CARPET CLAMS	9
WHELKS	17
RAZOR CLAMS	13
VENUS CLAMS	13

The availability of the various products may vary on a daily basis. We will be happy to tell you what we have in stock today

**HORS D'OEUVRE**

SAUMON MARINÉ marinated salmon with Baeri caviar and Opperdoezer ronde potatoes	21
ESCABECHE SANDRE pike-perch with a dressing of capers, olive, tomato, sherryvinegar and shallot	21
RIS DE VEAU ET LAPIN veal sweatbread with rabbit, apple, walnuts and chicory	23

ESCARGOTS DE BOURGOGNE twelve pieces of snails with herb butter	23
STEAK TARTARE hand-sliced 80 gram tartare, served with toast and chips	17
FOIE GRAS D' OIE marinated goose liver with plums and almonds	27

SOUPE À L'OIGNON À LA FRANÇAISE classic French onion soup au gratin	15
HOMARD À LA NAGE bouillon of lobster and saffron with celeriac and apple	21
CITROUILLE TARTELETTE tartelette filled with pumpkin, sheep milk cheese, pumpkin seeds and duqqa spices	17

**MENU DU JOUR**

PLAT DU JOUR 27 main course
DEUX PLATS 37 appetizer and main course or main course and dessert
TROIS PLATS 45 appetizer, main course and dessert

**MENU À LA PRESSE**

CANARD À LA PRESSE 125  
Prepared at your table for two persons

MENU DU CANARD À LA PRESSE 171  
A three course menu for two persons

**GARNITURES**

SALADE 5 green salad with fresh vegetables
PETITS LEGUMES 7 small vegetables from the gardens of Terroir
PURÉE MOUSSELINE 5 creamy potato puree of la ratte potatoes
POMMES PONT NEUF 7 crispy potatoes prepared in goose fat

**PLATS PRINCIPAUX**

BARBUE brill filet with black Venere rice, fennel, carrots and ginger	27	PIGEON Anjou pigeon with red cabbage, apple, goose liver and pigeon jus	35
FLETAN halibut filet with sobrassada, tomatoes, beans and shallot	29	STEAK TARTARE hand-sliced 150 gram tartare served with toast and chips	25
RATATOUILLE tomato, zucchini, egg plant, cevenne onion, pine nuts and basil	21	TOURNEDOS ROSSINI fried beef tenderloin with fried goose liver and a truffle jus	51
HOMARD À L'AMÉRICAINNE half European lobster 'à l'Américaine' with potato mousseline and marinated cherry tomatoes	31	RIBEYE DE VEAU grilled veal ribeye with potato mousseline, small beetroots and bordelaise jus	35

**DESSERTS**

CHEF PATISSIER: SEBASTIAAN KICKERT

NOIX DE CACAO 11 coconut with pineapple, lychee and chocolate	CITRON 11 lemon with merengue and vanilla	PLATEAU DE FROMAGES 17 your choice from our trolley
CHOCOLAT 11 Valrhona-chocolate with caramel and sea salt	FIGUE 11 fig with almonds, honey and star anise	CRÊPES SUZETTE 13 prepared at the table

Do you have any allergies or dietary requirements? We will be happy to inform you about your options