

Menu maart 2017

Amuses

knoltuille met kippenlevermousse/ Celereac tuilles and chickenliver mousse

Cosmopoon op zeewier merengue/ Guirnard brined in in Cosmopolitan and seaweed merengue

Sprotcreme en Amsterdamse ui, haringkaviaar/ Sprat cream, Amsterdam Onion and herring caviar

Menu 7 gangen

Tsarskaya oyster, tapioca pearls en rode biet/ Tsarskaya oyster, tapioca pearls and red beets

Miss Terre, La Sénéchalier, Marc Pesnot, Pays Nantais, Muscadette 2015

Salade van sojaboontje, topinamboer en rund/ salad of soja beans, Jerusalem artichoke and beef

Zenit, Franz Weninger, Sopron, Hungary, 2015

Versgedraaide spaghetti met verse tongviskuit en onze driejaaroude bottarga/ Homemade spaghetti with fresh soleroe and our three-year-old bottarga

Etna Bianco, Alberto Graci, Sicily, carricante, 2015

Vacherin Mt D'or met aardappel, witlof en eidooier/ Vacherin mt d' Or, potato, chicory and egg

Zweigelt, Josef Umamthum, Burgenland, 2014

Joselito Iberico procureur, kliswortel, flower sprouts/ Joselito Iberico tenderloin, burdock and flower sprouts

Vina Ardanza, La Rioja Alta, 2007

Kaasbordje/ plate of different kind of cheeses

Beulings'cider van Almeerse appeltjes

Tiramisu en selderij granite/ Tiramisu and celeriac granite

Cream sherry, Bodegas La Tradicion, Jerez de la Frontera, 20 years old