



AMUSE-BOUCHE

STARTERS

Steak tartare

Beef tartare / smoked cherry tomato /
balsamic onion / crispy brioche /
onion crumble

or

Shrimp cocktail with crayfish

Norwegian shrimp / crayfish /
cauliflower cream / samphire / fennel /
tomato pearls / potato crisps /
crispy light sourdough bread

or

Pumpkinsteak 🌱

Aubergine cream / yellow carrot
and Ras el Hanout compote /
sweet and sour yellow beet chips /
kale broth gel / pine nut and
buckwheat crumble

INTERMEDIATE COURSES

Sweet potato soup

Confit duck / truffle croutons

or

Creamy fennel soup

Smoked eel / chervil

or

Parmesan broth 🌱

Fennel / shallot / walnut oil

🌱 Vegetarian



MAIN COURSES

Wild goose

Pink roasted wild goose / kimchi of
Dutch sprouts / celeriac / bacon and
apple chutney / turnip /
red port demi-glace

or

Salmon en croûte

Spinach / cream cheese / carrots /
baby potatoes / cream sauce
with chives and caviar

or

Cabbage and feta brioche 🌱

Tomato and roasted bell pepper
tartare / carrots / Parisian potatoes /
leeks / crispy potatoes



DESSERTS

Apple tarte tatin

Praline cremeux / pecan crisp /
apple pie and calvados quenelle /
caramel ganache

or

Dutch cheese platter

Various types of Dutch cheese /
crispy sugar bread / syrup / orange

