



## Lunch

Eggs Benedict Hollandaise Sauce // Brioche Bun // Ham <i>Supplement Smoked Salmon + €1,7 or Avocado + €1,2</i>	€ 11,5
Marinated Beetroots Foam of Red Beet // Tatsoi // Balsamic Vinegar // Beetroot Crunch	€ 11,5
Homemade Carpaccio Anchovy Mayonnaise // Variation of Dutch Pickles // Parmezan Crouton	€ 12,5
Smoked Salmon Sandwich Lettuce // Fried Egg // Savora Mayonnaise // Avocado	€ 12,5
Chicken Thighs Sandwich Lettuce // Bacon // Fried Egg // Pesto Mayonnaise	€ 12,5
Caesar Salade Parmezan Cheese // 65° C Egg // Crunchy Chicken Thigh // Ortiz Anchovy	€ 13,5
Bisque Lobster // Cockles // Samphire	€ 13,5
Vegetarian Risotto Mushroom Melange // Foam of Cepas // 65° C Egg	€ 15,5



White Asparagus € 17,5  
Egg Mimosa // Hollandaise Sauce // Samphire // Rosevale Potato  
*Supplement Ham + €1,5*

House Smoked Trout € 18,5  
Potato-Appel Salad // Yuzu Yoghurt Cream // Herring Caviar

Cod Fillet € 19,5  
Tom Ka-Kai // Passionfruit // Dill Oil // Butternut Squash Puree

Fillet of Beef € 28,5  
Seasonal Vegetables // Light Peppersauce // Fries from 'De Patatza(a)k'

## Side Dishes

Fries from 'De Patatza(ak)' € 3,8  
with homemade mayonnaise

Green Salad € 4,5

Broccoli // Ponzu Butter // Roasted Pecannuts € 5,5

## Desserts

Brownie € 7,5  
Mango Ice Cream // Lychee Cream

Green Velvet Cake € 8,5  
White Chocolate Ice Cream // Pistachio Ganache // Frosting

Ice Bucket € 17,5  
500gr Yoghurt-Ice to Share // Served with 6 Toppings

