

LUNCHMENU LUNCH MENU

Vermeer amuse
Meisje met de parel
Girl with a Pearl Earring

Groene asperges | Green asparagus
shiso sorbet, BGO crumble, hazelnoot, tuinkers
shiso sorbet, BGO crumble, hazelnut, garden cress

Knoflookvelouté | Garlic velouté
Hollandse scheermessen, aardappelterrinen, monniksbaard
Dutch razor clams, potato terrine, monk's beard

Kamper lam | 'Kamper' lamb
lentesalade, zwarte knoflookjus, gekonfijte citroen
spring salad, black garlic jus, candied lemon

Melkmeisje | Milkmaid
broodpudding, citroencurd, melk-ijs, blauwe bessen
bread pudding, lemon curd, milk ice-cream, blueberries

Vier gangen *Four courses* **80**
Wijnarrangement *Wine pairing* **54**
Non-alcoholisch arrangement *Non-alcoholic pairing* **32**

RJKSTAFEL RJKS TABLE

Vermeer amuse
Meisje met de parel
Girl with a Pearl Earring

Groene asperges | Green asparagus
shiso sorbet, BGO crumble, hazelnoot, tuinkers
shiso sorbet, BGO crumble, hazelnut, garden cress

Langoustinetartaar | Langoustine tartar
Anna Dutch kaviaar, Nederlandse rijst, gepofte gierst
Anna Dutch caviar, Dutch rice, puffed millet

Knoflookvelouté | Garlic velouté
Hollandse scheermessen, aardappelterrinen, monniksbaard
Dutch razor clams, potato terrine, monk's beard

Witte asperges | White asparagus
morilles, daslook, vin jaune
morels, ramson, vin jaune

Kamper lam | 'Kamper' lamb
lentesalade, zwarte knoflookjus, gekonfijte citroen
spring salad, black garlic jus, candied lemon

Melkmeisje | Milkmaid
broodpudding, citroencurd, melk-ijs, blauwe bessen
bread pudding, lemon curd, milk ice-cream, blueberries

Zes gangen *Six courses* **105**
Wijnarrangement *Wine pairing* **81**
Non-alcoholisch arrangement *Non-alcoholic pairing* **48**

À LA CARTE

Zeeuwse creuse oester **5**
citroen, rozenblad-azijn (per oester)
lemon, rose petal vinegar (per oyster)

Groene asperges | Green asparagus • **22**
shiso sorbet, BGO crumble, hazelnoot, tuinkers
shiso sorbet, BGO crumble, hazelnut, garden cress

Langoustinetartaar | Langoustine tartar **25**
Anna Dutch kaviaar, Nederlandse rijst, gepofte gierst
Anna Dutch caviar, Dutch rice, puffed millet

Knoflookvelouté | Garlic velouté • **23**
Hollandse scheermessen, aardappelterrinen, monniksbaard
Dutch razor clams, potato terrine, monk's beard

Millefeuille van rode biet | Millefeuille of beetroot • **21**
Tomasu beurre blanc, peterselie-olie
Tomasu beurre blanc, parsley oil

Zeebaars | Sea bass **42**
venkel, zeewier, bergamot, kippenjus
fennel, seaweed, bergamot, chicken gravy

Anjou duif | Anjou pigeon **37**
pastinaak, kumquatcompote, Earl Grey jus
parsnip, kumquat compote, Earl Grey gravy

Kamper lam | 'Kamper' lamb **42**
lentesalade, zwarte knoflookjus, gekonfijte citroen
spring salad, black garlic jus, candied lemon

Dry-aged Baambrugs big | Dry-aged Baambrugs piglet **30**
pompoen, mole, spliterwtenmiso
pumpkin, mole, split pea miso

• Vegetarisch, of zo te bereiden *Vegetarian, or on order*