

MENU

RIKS 

À LA CARTE

Langoustine tartaar <i>Langoustine tartare</i> groene curry, forelkuit, koolrabi <i>green curry, trout roe, kohlrabi</i>	35
Laab eend, gepofte rijst, vissaus van Geert Burema <i>duck, puffed rice, fish sauce from Geert Burema</i>	27
Fruits de terre zwarte wintertruffel, schorseneer, Cévennes-ui <i>black winter truffle, salsify, Cévennes onion</i>	27
Millefeuille van rode biet <i>Millefeuille of beetroot</i> Tomasu beurre blanc, peterselie-olie <i>Tomasu beurre blanc, parsley oil</i>	30
Trompette de la mort panna cotta, peterseliewortel, Riesling <i>panna cotta, parsley root, Riesling</i>	30
Geglaceerde BBQ-tempeh <i>Glazed BBQ tempeh</i> pompoen, kastanje, salie <i>pumpkin, chestnut, sage</i>	35
Roodbaars <i>Redfish</i> gevulde inktvis, calamansi, zeewier <i>stuffed squid, calamansi, seaweed</i>	45
Runderwang <i>Beef cheek</i> specerijenjus, pastinaakpuree, Brakelse koolraap <i>spiced jus, parsnip purée, swede from Brakel</i>	45

FEESTMENU 'TAFEL'

FESTIVE MENU 'TABLE'

Fruits de terre

zwarte wintertruffel, schorseneer, Cévennes-ui
black winter truffle, salsify, Cévennes onion

Sint-jakobsschelp *Scallop*

grapefruit, radicchio, beenmerg
grapefruit, radicchio, bone marrow

Beekridder *Dutch char ***

knolselderij, kervel, ingelegde stengelsla
celeriac, chervil, pickled celtuse

Trompette de la mort *

panna cotta, peterseliewortel, Riesling
panna cotta, parsley root, Riesling

Additioneel *Millefeuille van rode biet*
Additional Millefeuille of beetroot

Kapoen *Capon*

vin jaune, mais, Madame Jeanette
vin jaune, corn, Madame Jeanette

Kweepeer *Quince*

kaneel, kastanje, mierikswortel
cinnamon, chestnut, horseradish

4 gangen	4 courses (lunch)	100
5 gangen	5 courses * (lunch)	125
6 gangen	6 courses **	150

Wijnarrangement	Wine pairing	90
Premium arrangement	Premium pairing	165

FEESTMENU 'TUIN'

FESTIVE MENU 'GARDEN'

Fruits de terre

zwarte wintertruffel, schorseneer, Cévennes-ui
black winter truffle, salsify, Cévennes onion

Lof Chicory

chawanmushi, hazelnoot, sinaasappelsabayon
chawanmushi, hazelnut, orange sabayon

Kropsla *Butterhead lettuce* **

jonge knoflook, groene olijf, pistache
young garlic, green olive, pistachio

Trompette de la mort *

panna cotta, peterseliewortel, Riesling
panna cotta, parsley root, Riesling

Additioneel *Millefeuille van rode biet*
Additional Millefeuille of beetroot

Geglaceerde BBQ-tempeh *Glazed BBQ tempeh*

pompoen, kastanje, salie
pumpkin, chestnut, sage

Chocolade soufflé tarte *Chocolate soufflé tarte*

Krak chocolade, cacao nibs, aardpeerijs
'Krak' chocolate, cacao nibs, Jerusalem artichoke ice cream

4 gangen	4 courses (lunch)	100
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DESSERTS

Kaasplateau <i>Cheese selection</i>	15
Selectie van drie <i>Selection of three</i>	20
Selectie van vijf <i>Selection of five</i>	
Kweeper <i>Quince</i>	25
kaneel, kastanje, mierikswortel <i>cinnamon, chestnut, horseradish</i>	
Chocolade soufflé tarte <i>Chocolate soufflé tarte</i>	30
Krak chocolade, cacao nibs, aardpeerijs <i>'Krak' chocolate, cacao nibs, Jerusalem artichoke ice cream</i>	