

MENU

À LA CARTE

Fruits de terre zwarte wintertruffel, schorseneer, Cévenne-ui <i>black winter truffle, salsify, Cévenne onion</i>	27
Langoustine tartaar <i>Langoustine tartare</i> vin jaune, kaviaar, koolrabi <i>vin jaune, caviar, kohlrabi</i>	35
Laab geit, rijst, vissaus van Geert Burema <i>goat, rice, fish sauce from Geert Burema</i>	27
Kropsla <i>Butterhead lettuce</i> jonge knoflook, groene olijf, pistache <i>young garlic, green olive, pistachio</i>	27
Millefeuille van rode biet <i>Millefeuille of beetroot</i> Tomasu beurre blanc, peterselie-olie <i>Tomasu beurre blanc, parsley oil</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
Damhert <i>Venison</i> witlof, aardappel, jeneverbes <i>chicory, potato, juniper</i>	45
Runderwang <i>Beef cheek</i> specerijenjus, pastinaakpuree, Brakelse koolraap <i>spiced jus, parsnip purée, swede from Brakel</i>	45

LUNCH MENU

Citrussalade *Citrus salad*
aji amarillo, ajo blanco, wintermeloen
aji amarillo, ajo blanco, winter melon

Laab * 20
geit, rijst, vissaus van Geert Burema
goat, rice, fish sauce from Geert Burema

Kippendij *Chicken thigh*
crème van gele groenten, sambal, gemberjus
yellow vegetables purée, sambal, ginger jus

Ananas *Pineapple*
milky oolong, rogge-ijs
milky oolong, rye ice cream

RIJKS [®] TAFEL | TABLE

Fruits de terre
zwarte wintertruffel, schorseneer, Cévenne-ui
black winter truffle, salsify, Cévenne onion

Kaviaar *Caviar*
beekridder, bloemkoolspruit, crème fraîche
Dutch char, cauliflower sprout, crème fraîche

Langoustine
sambal, calamansi, verjus
sambal, calamansi, verjus

Additioneel Millefeuille van rode biet
Additional Millefeuille of beetroot

25

Damhert *Venison*
witlof, aardappel, jeneverbes
chicory, potato, juniper

Baobab
hangop, kokos, honeybush
yogurt curd, coconut, honeybush

RIJKS [®] TAFEL | TABLE

Vijf gangen *Five courses*

125

Wijnarrangement *Wine pairing*

75

Premium arrangement *Premium pairing*

135

RIJKS [®] TUIN | GARDEN

Fruits de terre
zwarte wintertruffel, schorseneer, Cévenne-ui
black winter truffle, salsify, Cévenne onion

Kropsla *Butterhead lettuce*
jonge knoflook, groene olijf, pistache
young garlic, green olive, pistachio

Pom Pom Blanc *Lion's mane*
knolselderijbordelaise, hollandaise, currybladolie
celeriac bordelaise, hollandaise, curry leaf oil

Additioneel Millefeuille van rode biet 25
Additional Millefeuille of beetroot

Geglaceerde BBQ-tempeh *Glazed BBQ tempeh*
pompoen, kastanje, salie
pumpkin, chestnut, sage

Buddha's hand
soja, Thaise basilicum, sticky rice
soy, Thai basil, sticky rice

RIJKS [®] TUIN | GARDEN

Vijf gangen *Five courses* 125

Wijnarrangement *Wine pairing* 75

Premium arrangement *Premium pairing* 135

DESSERTS

Kaasplateau <i>Cheese selection</i>	
Selectie van drie <i>Selection of three</i>	15
Selectie van vijf <i>Selection of five</i>	20
Baobab	25
hangop, kokos, honeybush <i>yogurt curd, coconut, honeybush</i>	
Buddha's hand	25
soja, Thaise basilicum, sticky rice <i>soy, Thai basil, sticky rice</i>	
Granentompouce <i>Grains tompouce</i>	30
kamut, gerstkoji, rogge <i>kamut, barley koji, rye</i>	
Chocolade soufflé tartelette <i>Chocolate soufflé tartlet</i>	30
Krak chocolade, cacao nibs, aardpeerijs <i>'Krak' chocolate, cacao nibs, Jerusalem artichoke ice cream</i>	