

- Humeur van de Chef Januari -

Kingfish from the Netherlands

Ceviche / Lime / Carrot / Apple / Edamame



Venison (5)

Filet American / Egg yolk / salsify/

Pickles / Capers / Herb salad



Brill filet (4)

Caviar / Jerusalem artichoke /

Bonito / Pear / Dashi



Calf

Parsley / Shallots / Chicory / Gravy



Assortment of cheese (6)

Apple sauce / Raisin bread



Pumpkin

Milk chocolate / Kalamansi / Pistachio

Try the whole 6 course menu for 65€

Included bites and amuses

6 courses 65€

5 courses 55€

4 courses 45€

3 courses 38€

Australian Wagyu bavette instead of calf:

10 euro supplement

The dishes are also available as a la carte:

Entree 16 euro;

Main course 27,50 euro;

Dessert 9 euro and cheeses 14 euro.

Wine pairing – 6 euro per glass

Our kitchen works with allergens, ask our employees for more information.

- A La carte -

Bisque

Rouille / Bitterbal of queencrab / Saffron

14

Steak & frites

[150 grams of loin steak aged in our own ageing cabinet]

Served with French fries, side salad and herb hollandaise

26

150 gram Australian Wagyu bavette

Served with French fries, side salad and chimichuri

36

Pumpkin (V)

Cold ravioli / purslane/ Kumquat / Brussel sprouts

Walnuts / Oil of tarragon

17

Salsify (V)

Creamy sauerkraut / Smoked apple / Onion

19

- Dessert -

Apple & cinnamon

Sabayon / Ice-cream / Drunk raisins

9

- Side dishes -

Baked duck liver **6**

Crispy sweetbreads **6**

French fries & Mayonnaise **4**



de Pijp
wine & dine