

Humeur van de Chef April

Tuna

raddish / sea vegetables / asparagus / lobster mayonaise

✕

Black Angus beef (5)

rouleau / sambai vinaigre / mushrooms / sesame / eggolk / red pepper / chervil

✕

Lobster (6)

pumpkin / caramel / kumquat / pistachio / parsley

✕

Sticky Miso chicken (4)

Jarusalem artichoke / hazelnut / shiso / dashi

✕

Lamb

rump / rendang / asparagus / yoghurt / sambal / gravy

✕

Ruby chocolate

macaron / mousse / sorbet / rhubarb / tarragon

Try the 6 course menu for 65€

Included appetizers and amuses

6 courses	65€
5 courses	55€
4 courses	45€
3 courses	38€

extra course: cheeses of van tricht **14€**

* lobster in stead of another dish: 7€ supplement

** try the combination mwithet Maallust lievrouwenedstro
(our combination at the bierdiner 2019)

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

- A La carte -

Steak & Frites (150 grams)

[150 grams of steak aged in our own ageing cabinet]
Served with French fries, salad and herb hollandaise

26

150 grams Australian Wagyu bavette

Served with fries, salad and chimichuri

36

Tomato (V)

watermelon / goatcheese / green olive /
pine nuts / sugarcane

15

Risotto (V)

poached egg / zucchini / Parmesan

19

- Desserts -

Licorice

blueberries / tarragon / cremeux

9

Ruby chocolate

macaron / mousse / sorbet / rhubarb

9

Assortiment cheese

grapes / nuts / raisinbread

14

- Supplements -

Baked duckliver 6

Crispy sweetbread 6

Fries & Mayonnaise 4


de Pijp
wine & dine

You can also order our dishes separately from our menu:

Entree:	16 euro
Main course:	27,50 euro
Assortiment cheese:	14 euro
Dessert:	9 euro

Our chefsmenu 30

a surprise menu: 4 courses

[Only available by table]

Only on
tuesday,
wednesday
and
thursday.

