STARTERS

ASETRA CAVIAR - HOUSE OF CAVIAR
30 g served traditionally 105
50 g served traditionally 165

MACADAMIA PÂTÉ (V) 19
with shiso, cranberry and beetroot

SEA BASS CEVICHE (GF) 28
with oyster and salad of saline herbs
supplement: asetra caviar +17

CRÈME BRÛLÉE (VG, GF) 23
made with “grijze duinen” cheese with chicory, verjus and mustard

GAME TERRINE 23
with plum compote, pistachio and sourdough toast

STEAK TARTARE 19
with black garlic and pommes pailles

DUTCH SHRIMP SALAD (GF) 19
with butterhead lettuce, remoulade and shrimp bisque

MAIN COURSES

RED GURNARD 35
with lardo, red chicory and jus à la becasse

PLAICE FILLET (GF) 33
with fennel and a vanilla crustacean sauce

CHATEAUBRIAND 350G 115
from simmentaler beef with root vegetables pommes frites and lovage jus

RIBEYE (GF) 48
from simmentaler beef with chanterelles, confit shallot and fresh herbs

WILD DUCK (GF) 33
with red cabbage, confit orange and duck jus

ARTICHOKE (VG) 31
with potato, hazelnut and artichoke jus
available as a vegan option (V)

TAGLIATELLE (VG) 31
with seaweed, champignon de paris and wild mushroom sauce

SIDE DISHES

SOURDOUGH BREAD (VG) 9
with jersey butter

POMMES FRITES (VG) 9
with amstel mayonnaise

GREEN SALAD (V, GF) 8
a fresh mix of the season

We work with fresh ingredients sourced daily from local suppliers.

Do you have any allergies? Please let our team know.

Vegan (V) Vegetarian (VG) Gluten-Free (GF)