

FRIS JRE MENU

Including bites, amuses, bread and butter

BEETROOT

'Dry Aged' with fennel and Jan Hagel

TURBOT

roasted with eel in green and Beurre Blanc with herbs

CELERIAC

with Waldorf Salad, Amsterdam pickle and broth of roasted celeriac
(winter truffle supplement 15 p.p.)

FOIE GRAS

baked with Gieser Wildeman, Jerusalem artichoke and a reduction of Calvados

ANJOU PIGEON

roasted on carcass with salsify, grapes and a poultry gravy with PX

CHEESE

an international selection of L'Amuse with bread and compote

LEMONCURD

with dulce de leche, sorbet of Radler and lemon broth with pink pepper

5 courses | 75 Beetroot, Turbot, Celeriac, Anjou Pigeon, Lemoncurd

6 courses | 85 + Foie gras

7 courses | 97 + Selection cheese

Wine arrangement

Our sommelier serves a matching wine with every course

| | |
|-----------|----|
| 5-courses | 45 |
| 6-courses | 54 |
| 7-courses | 63 |

A LA CARTE

STARTER

| | |
|---|----|
| OYSTERS a piece Zeeland Creuse with lemon and candied shallot | 4 |
| BEETROOT 'Dry Aged' with fennel and Jan Hagel | 18 |
| GAMBA our interpretation of the well-known Spanish classic with aioli and chili pepper | 20 |
| FOIE GRAS baked with Gieser Wildeman, Jerusalem artichoke and a reduction of Calvados | 25 |

MAIN COURSE

| | |
|---|----|
| CELERIAC with Waldorf Salad, Amsterdam pickle and broth of roasted celeriac (winter truffle supplement 15 p.p.) | 35 |
| TURBOT roasted with eel in green and Beurre Blanc with herbs | 40 |
| ANJOU PIGEON roastes on carcass with salsify, grapes and a poultry gravy with PX | 45 |
| WAGYU A5 <i>100 gr.</i> rosé roast with oxheart cabbage, roasted shallot and own gravy | 70 |

DESSERT

| | |
|--|----|
| TANGERINE several preparations of tangerine, ginger beer and ice cream of verbena | 18 |
| LEMONCURD with dulce de leche, sorbet of Radler and lemon broth with pink pepper | 18 |
| CHEESE an international selection of L'Amuse with bread and compote | 20 |