

# FRIS MENU

*Including bites, amuses, bread and butter*

## BEETROOT

'Dry Aged' with fennel and Jan Hagel

## ARCTIC COD

roasted with cepes, kumbu and a gravy of cepes

## CELERIAC

with Waldorf Salad, Amsterdam pickle and broth of roasted celeriac  
*winter truffle supplement +10*

## SWEETBREAD

glazed with pineapple, crisp of shrimp, Tom Yum and coconut vinaigrette

## PHEASANT OR WAGYU A5

roasted on carcass with black pudding, caramelized red apple,  
foie gras and a pheasant gravy with Manzanilla  
*wagyu supplement 50 gram +28*

## 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, Arctic cod, Celeriac, Pheasant, Lemoncurd

6 courses | 85 + Sweetbread

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	4
Oysri from Ireland with lemon and candied shallot	
BEETROOT	18
'Dry Aged' with fennel and Jan Hagel	
GAMBA	20
our interpretation of the well-known Spanish classic with aioli and chili peper	
ARCTIC COD	25
roasted with cepes, kumbu and a gravy of cepes	

## MAIN COURSE

CELERICAC	35
with Waldorfsalad, Amsterdam pickle and broth of roasted celeriac	
SWEETBREAD	40
glazed with pineapple, crisp of shrimp, Tom Yum and coconut vinaigrette	
PHEASANT	45
roasted on carcass with black pudding, caramelized red apple, foie gras and a pheasant gravy with Manzanilla	
WAGYU A5 100 gr.	70
rosé roast with pointed cabbage, roasted shallot and own gravy	

## DESSERT

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