

Menu

3 dishes from our **TOP 10**
plus dessert or coffee of your choice - 52,50
individual dishes - 17,50

TOP 10

The Potato Eaters

Vichyssoise cream | Jerusalem artichoke |
anise mushroom | chives.

Jack in the Hand

Tartelette "hotchpotch" | carrot | onion | small potatoes.

Gado Gado 3.0

Veggies | telur asin | kentjoer | peanut dressing.

Flavor Journey

Mackerel | sea urchin | coconut |
Japanese mandarin | myoga ginger.

Classic Treat

Smoked steak tartar | marrow | oyster leaf |
pickled yolk | pickle.

Under One Rooftop

Dry-aged beet en croûte | pistachio | faux liver |
mushroom jus.

Dutch Pride

Pike perch | eel in green | apple syrup |
sauerkraut | watercress.

Ode to the Lofoten

Tørrfisk | marinated seasonal cod | potato foam |
cracklings | mustard beurre blanc.

Surf & Turf


Rosé brisket | lobster | bisque Hollandaise |
sweet potatoes | radicchio.

Posh Bird

Partridge | goose liver | Italian kale |
coffee | pure chocolate.

Granny Vera's stew

Indonesian beef stew | lontong rice | coconut
sereh sauce | sweet & sour.

 Granny Vera has a great recipe for a vegan rendang
made with oxheart cabbage and a refreshing
ginger sherbet.

Dietary wishes or allergies?
Our staff will be happy to advise.

À la carte

A great start: Bistoria bread with
regularly changing butter & olive oil - 5,50

CLASSIC & TRENDS

To be ... safe or innovative

Classic oysters

red wine vinegar | shallot | lemon.

Zeeland creuses _____ 4,00 each | per ½ dozen: 23,00

Irish Mór oyster _____ 5,50 each | per ½ dozen: 32,00

Rendang oysters

vinaigrette | red curry prawn crackers | kumquat.

Zeeland creuses _____ 5,00 each | per ½ dozen: 29,00

Irish Mór oyster _____ 6,50 each | per ½ dozen: 38,00

Classy & Tasty

Caviar (10 gr.) | English muffin |

crème fraîche | chives. _____ 29,50

Wagyu Skewers (60 gram)

Crunchy garlic | scallion | miso cream. _____ 29,50

Duck liver

Apple tarte tatin | Calvados sauce. _____ 28,50

Chef's choice

Smoked sweetbread | truffle | pommes fondant |

crème fraîche | sweet & sour mustard seed. _____ 28,50

XL-DISHES

just a bit bigger...

Dover sole baked in butter

Lettuce | caper apple | fennel | remoulade sauce. _____ 48,50

Lobster Thermidor

Pumpkin risotto | pumpkin textures | bisque.

½ lobster _____ 34,50

Lobster _____ 59,50

Escoffier's classic

Tournedos Rossini | duck liver | truffle | brioche |

smashed Eigenheimer potatoes with duckfat. _____ 49,50

Tomahawk steak

Béarnaise | marrow butter | pommes Dauphine. _____ 78,50

(per 2 persons) - 20 minutes preparation time

Tarte Tatin

caramelized red onions | Gorgonzola |

pecan nuts | PX Hollandaise. _____ 27,50

OUR SIDE DISHES

complete the party

Homemade funky & chunky fries. _____ 6,50

Our funky & chunky fries with a topping of

truffle cream | old Utrecht cheese | mustard seeds. _____ 7,50

Bistoria vegetables, a colourful mix of

roasted veggies. _____ 7,50