

Menu

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

TOP 10

In the garden 🌿

Garden peas | verveine | rhubarb | radishes.

The rising sun 🌅

Smoked carrots | shiso | crunchy nori | miso.

Gado Gado 3.0 🌿

Veggies | telur asin | kentjoer | peanut crémeux.

Soft as velvet

Chawanmushi | crayfish | horseradish |
green strawberry | Soda inermis.

Limburg new style

Asparagus | pickled egg yolk | guanciale | parsley |
asparagus ice cream.

Wild on one leg

Morels | sweet potato gnocchi | wild garlic | bimi.

Flat on the bottom

Ray wing | vadouvan risotto | artichoke |
broad beans | capers.

Gold from the sea

Halibut | fennel | zucchini | oyster butter sauce.

Lamb on a trip

Texel lamb | za'atar spices | smoked yogurt |
eggplant | souvlaki.

Pillow deluxe

Oxtail ravioli | truffle jus | hazelnut |
clover sorrel | sambai.

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

Crispy sweetbreads | Boemboe Bali |

Salted peanut ice cream | Serundeng. _____ 28,50

XL-DISHES

just a bit bigger...

Dover sole baked in butter

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

Lobster Thermidor

Vadouvan risotto | fennel | bisque de homard.

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

Dutch Asparagus

Artichoke | potato waffle |

Vin Jaune | green olive. _____ 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