

MENU A | 39,90 P.P

3 gangen

GEROOKTE ZALM – YUZU – PAARSE BLOEMKOOL

smoked salmon – yuzu – purple cauliflower

BEEF DE LIMA (RAUW) – TOMASU SOJA – PANCHAPEPER – QUINOA – WASABI

beef de lima (raw) – tomasu soy – pancha pepper – quinoa – wasabi

TOMATENSALADE – RUCOLA PESTO – GEITENKAAS

AGED FRAMBOZEN ACETO – VENE CRESS

tomato salad – arugula pesto – aged raspberry aceto – goat cheese – vene cress

GEGRATINEERDE MOSSELEN – KERRIE HOLLANDAISE – DILLE

gratinated mussels – curry hollandaise – dill

GELE BIET IN ZOUTKORST GEGAARD – DILLE – FINGER LIMES ✓

yellow beetroot cooked in a salt crust – dill – finger limes

CRISPY RISOTTO – LAM – MUNT – MANGO CHUTNEY

crispy risotto – lamb – mint – mango chutney

INKTVIS – MOQUECA SAUS – ZWARTE INKT – BERGAMOT

squid – moqueca sauce – black ink – bergamot

CHICKEN – MEXICAN MOLE – PISTACHE – SALSA VERDE

chicken – mexican mole – pistachio – salsa verde

GEROOSTERDE BLOEMKOOL – PINDA – KOKOS – WITTE CHOCOLADE ✓

roasted cauliflower – peanut – coconut – white chocolate

EXTRA

FRIET - BELGISCHE MAYONAISE - 5,50

fries - belgian mayonnaise

ZEEUWSE OESTERS - VANAF 2 STUKS - P.ST. 4,00

'zeeuwse' oyster – min. 2 pieces

FOIE – EEND – PERZIK – CHAMPAGNE – BRIOCHE – 7,00 P.P.

foie – duck – peach – champagne – brioche

SOEP VAN VENKEL – AARDAPPEL – PREI – PARMHAM – 5,00 P.P.

fennel soup – potato – leek – parma ham

SHARED DESSERT – 7,00 P.P.

MENU B | 45,00 P.P

4 gangen

COQUILLE - MORILLES - FOREL - DOPERWTEN - DASLOOK
scallops - morels - trout - peas - wild garlic

BEEF DE LIMA (RAUW) - TOMASU SOJA - PANCHEPEPER - QUINOA - WASABI
beef de lima (raw) - tomasu soy - pancha pepper - quinoa - wasabi

GELE BIET IN ZOUTKORST GEGAARD - DILLE - FINGER LIMES ✓
yellow beetroots cooked in a salt crust - dill - finger limes

RAVIOLI - BUFFELKAAS - CITROEN - KOMBU - BEURRE NOISETTE ✓
ravioli - buffalo cheese - lemon - kombu - beurre noisette

LANGOUSTINE - KOOLRABI - LYCHEE - VERJUS - BEURRE BLANC - KOKOS
langoustine - kohlrabi - lychee - verjus - beurre blanc - coconut

HEILBOT - THAISE TIJGERMELK - COLOMBO CURRY - RADIJS
halibut - thai tiger milk - colombo curry - radish

GEROOSTERDE BLOEMKOOL - PINDA - KOKOS - WITTE CHOCOLADE ✓
roasted cauliflower - peanut - coconut - white chocolate

ZEEDUIVEL - BRANDADE - WATERKERS - MISO LAK
monkfish - brandade - watercress - miso glaze

BAVETTE - BLACK ANGUS (220 gram) - GODENBOTER - MORILLES JUS
flank steak - black angus - 'goden' butter - morel gravy

WILDE SPINAZIE - TEMPÉ - TRASSIE - KNOFLOOK ✓
wild spinach - tempé - trassie - garlic

EXTRA

FRIET - BELGISCHE MAYONAISE - 5,50
fries - belgian mayonnaise

ZEEUWSE OESTERS - VANAF 2 STUKS - P.ST. 4,00
'zeeuwse' oyster - min. 2 pieces

FOIE - EEND - PERZIK - CHAMPAGNE - BRIOCHE - 7,00 P.P.
foie - duck - peach - champagne - brioche

SOEP VAN VENKEL - AARDAPPEL - PREI - PARMHAM - 5,00 P.P.
fennel soup - potato - leek - parma ham

TOMATENSALADE - RUCOLA PESTO - GEITENKAAS - 4,50 P.P.
AGED FRAMBOZEN ACETO - VENE CRESS
tomato salad - arugula pesto - aged raspberry aceto - goat cheese - vene cress

SHARED DESSERT - 7,00 P.P.