

**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*

HEILBOT – THAISE TIJGERMELK – COLOMBO CURRY – RADIJS  
*Halibut – thai tiger milk – colombo curry – radish*

SPITSKOOL – AMARILLO – VADOUVAN – LIMOENBLAD – JASMIJN  
*Cabbage – amarillo – vadouvan – lime leaf – jasmine*

CRISPY RISOTTO – LAM – MUNT – MANGO CHUTNEY  
*crispy risotto – lamb – mint – mango chutney*

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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*

FRIET – BELGISCHE MAYONAISE  
*fries – belgian mayonnaise*

**EXTRA**

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*

TONIJN SASHIMI – PERUAANS – PAARSE WORTEL –  
JAPANSE AIOLI – CITRUS – LEMON HABANERO  
*Tuna sashimi – peruvian – purple carrot – japanese aioli – citrus – lemon habanero*

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 – goat cheese – aged raspberry aceto – vene cress*

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

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

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

GEROOSTERDE BLOEMKOOL – PINDA – KOKOS – WITTE CHOCOLADE ✓  
*roasted cauliflower – peanut – coconut – white chocolat*

ZEEDUIVEL – BRANDADE – WATERKERS – MISO LAK  
*monkfish – brandade – watercress – miso glace*

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

WILDE SPINAZIE – TEMPÉ – KNOFLOOK ✓  
*wild spinach – tempé – garlic*

FRIET – BELGISCHE MAYONAISE  
*fries – belgian mayonnaise*

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