

VRR

chef's menu

4 courses	60
5 courses	69
+ cheeses	7

a la carte

olives 4,5

oyster with cucumber granita and red currant 3,8

bread with butter from Baambrugge 5,5

gougères 9

barbecued and pickled zucchini, pine nuts, green onion, and hyssop 15
tomato, black walnut ketchup, pickled onion 14,5

green pepper from the barbecue, ajo blanco, umeboshi 15
mussels, beurre monté, spinach, salsa macha 16,5

carrot scarpinocc pasta with goat cheese and vadouvan 24
poached hake with potatoes, fennel, and shrimp butter 26
sausage with endive, lentils and bacon vinaigrette 26

Lakenvelder, Merlijn and Oudwijker Fiore with quince 15,5
chocolate sorbet with cherry and hazelnut 9,5
dutch eggnog (advocaat VRR) 9,5

do you have questions about allergens? feel free to ask us.