



MOON

FULL MOON

Krab | *Crab*

Soja, Rabarber, Bleekselderij
Soy sauce, Rhubarb, Celery

Gebrande Prei | *Burnt Leek**

Kappertjes, Zuurdesem, Basilicum
Capers, Sourdough, Basil

Zeeduivel | *Monk Fish***

Fregola, Eidooier, Codium
Fregola, Egg Yolk, Codium

“Double Dutch” Runderlende | “*Double Dutch*” Sirloin

Andijvie, Aardappel, Jeneverbes
Endive, Potato, Juniper Berry

Conference Pear | *Conference Pear*

Witte Choco, Wasabi, Specerijen
White Chocolate, Wasabi, Spices

GREEN MOON

Aardpeer | *Jerusalem Artichoke*

Gele Biet, Vijg, Dukkah
Yellow Beetroot, Fig, Dukkah

Gebrande Prei | *Burnt Leek**

Kappertjes, Zuurdesem, Basilicum
Capers, Sourdough, Basil

Knolselderij | *Celeriac***

Gegaard in zoutkorst, Zoet zuur, Hazelnoot
Cooked in Salt Crust, Pickeld Celeriac, Hazelnut

Ravioli Kingboleet | *Mushroom Cepes*

Paddenstoelen Duxelles, Basilicum, Akkerpaddestoel
Duxelles of Mushroom, Basil, Horse Mushroom

Conference Pear | *Conference Pear*

Witte Choco, Wasabi, Specerijen
White Chocolate, Wasabi, Spices

BITES

Artisjokken | *Artichoke*

Gerookte amandelen, Citroenmayonaise
Smoked almonds, Lemon mayonaise

€6

Oester | *Oyster*

Vinaigrette van Roze Vlierbloesem
Pink Elderflower vinaigrette

€5

Oester | *Oyster*

Komkommer, Finger lime, Ponzu
Cucumber, Finger Lime, Ponzu

€7

Oesterproeverij | *Oyster tasting*

4 Oesters | 4 Oysters

€23

Charcuterie van Brandt & Levie

Charcuterie by Brandt & Levie

€15

Baeri Kaviaar 30 Gram | *Baeri Caviar 30 Gram*

Blini, Bieslook, Crème fraîche
Blini, Chives, Crème fraîche

€90

Vijf-gangen | *Five-courses***

€75

Vier-gangen | *Four-courses**

€60

Drie-gangen | *Three-courses*

€45

Remeker Pril | Ryp | Olde i.p.v. dessert
Remeker Cheese instead of dessert

€6

Extra Remeker Pril | Ryp | Olde
Supplement Remeker cheese

€16

Wijnarrangement, per gang
Wine pairing, per course

€9

Alcoholvrij arrangement, per gang
Non alcoholic pairing, per course

€7,50