

# À LA CARTE



MOON

Polenta  
Corn • Capers • Shallot

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Steak Tartare  
Oyster • Ponzu • Algae  
(Supplement Baeri Caviar €12)

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Scallop Ravioli  
Hazelnut • Parsnip • Picalilly

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Fowl  
Dashi • Pickled Onion • Mustard Seed

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Carrot  
Radish • Basil • Parmesan

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Plaice  
Kholrabi • Leek • Beurre Blanc

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Chocolate  
Hazelnut • Caramel • Cardamom

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Blueberry  
Panna Cotta • Lime • Basil

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Selection Dutch Cheeses (+5)  
Tomato Jam • Apple Syrup • Fig Bread

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2 Course	35
2 Course + Dessert	45
Chefs Menu 5 Course	90
Chefs Menu 7 Course **	110
Extra Dessert	12,50
Extra Cheese	15
Assortment of Sweets per person	3
Moon Fries	6

# CHEFS MENU

Steak Tartare  
Oyster • Ponzu • Algae • Baeri Caviar

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Scallop Ravioli  
Hazelnut • Parsnip • Picalilly

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Turbot \*\*  
Kholrabi • Leek • Beurre Blanc

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Pheasant  
Pumpkin • Pumpkin Seed • Vadouvan

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Deer  
Red Cabbage • Truffle • Pistachio

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Blueberry \*\*  
Panna Cotta • Lime • Basil

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Chocolate  
Hazelnut • Caramel • Cardamom

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Served for the entire table

## Bites

Heirloom Vegetables • Cumin •  
Coriander 6

Zeeuwse Creuses Oyster • Ginger •  
Wakame 5,50 p.c.

Charcuterie By Brandt  
& Levie 14

Baeri Caviar 30 gram 75