

À LA CARTE



Polenta
Corn • Capers • Shallot

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

Scallop Ravioli
Hazelnut • Parsnip • Picalilly

Fowl
Dashi • Pickled Onion • Mustard Seed

Carrot
Radish • Basil • Parmesan

Plaice
Kholrabi • Leek • Beurre Blanc

Chocolate
Hazelnut • Caramel • Cardamom

Blueberry
Panna Cotta • Lime • Basil

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

2 Course	35
2 Course + Dessert	45
Chefs Menu	75
Extra Dessert	12,50
Extra Cheese	15
Assortment of Sweets per person	3
Moon Fries	6

CHEFS MENU

Sea Bass
Yoghurt • Sea Herbs • Apple

Celeriac
Almond • Beurre Noisette • Potato

Grey Mullet
Leek • Algae • Beurre Blanc

Pheasant
Pumpkin • Pumpkin Seed • Vadouvan

Figs
Citrus Crumble • Red Wine • Star anise

*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