



MOON

FULL MOON

Coeur de Boeuf | *Coeur de Boeuf**

Pruimtomaat, Tomatensorbet, Basilicum, Vanille
Pomodori, Tomato Sorbet, Basil, Vanilla

Ravioli kreeft | *Lobster Ravioli***

Venkel, Bisque, Citroen, Steranijs
Fennel, Bisque, Lemon, Star Anise

Prei | *Leek***

Sambai, Zwarte Knoflook, Aardappel
Supplement Baeri Kaviaar €15
Sambai, Fermented Garlic, Potato
Supplement Baeri Caviar €15

Short Rib***

Little Gem, Kappertjes, Groene Kruiden Emulsie
Little Gem, Capers, Emulsion of Green Herbs

Runderlende | *Beef Sirloin**

Zoete Aardappel, Tamarinde, Komijn
Sweet Potato, Tamarind, Cumin

Ananas | *Pineapple*****

Tonka, Banketbakkersroom, Baba au Rhum
Tonka Bean, Crème Pâtissière, Baba au Rhum

Of | *Or*

Nederlandse Kazen | *Dutch Cheeses*****

Abrikozen, Sencha & Gember Jam, Vijgenbrood
Abricot, Sencha & Ginger Jam, Fig Bread

Chocolade | *Chocolate**

Laurier, Souchong, Abrikoos
Bayleaf, Souchong, Apricot

GREEN MOON

Coeur de Boeuf | *Coeur de Boeuf**

Pruimtomaat, Tomatensorbet, Basilicum, Vanille
Pomodori, Tomato Sorbet, Basil, Vanilla

Tempeh**

Pinda, Gele Curry, Tauge
Peanut, Yellow Curry, Bean Sprout

Prei | *Leek***

Sambai, Zwarte Knoflook, Aardappel
Supplement Baeri Kaviaar €15
Sambai, Fermented Garlic, Potato
Supplement Baeri Caviar €15

Knolselderij | *Celeriac****

Gegaard in Zoutkorst, Zoet Zuur, Hazelnoot
Cooked in Salt Crust, Pickled Celeriac, Hazelnut

Ravioli Kingboleet | *Cepes Ravioli**

Paddenstoelen Duxelles, Basilicum, Zomertruffel
Duxelles of Mushroom, Basil, Summer Truffle

Ananas | *Pineapple*****

Tonka, Banketbakkersroom, Baba au Rhum
Tonka bean, Crème Pâtissière, Baba au Rhum

Of | *Or*

Nederlandse Kazen | *Dutch Cheeses*****

Abrikozen, Sencha & Gember Jam, Vijgenbrood
Abricot, Sencha & Ginger Jam, Fig Bread

Chocolade | *Chocolate**

Laurier, Souchong, Abrikoos
Bayleaf, Souchong, Apricot

 Vegetarisch, maar ook vegan te bestellen
Vegetarian, but also vegan available

BITES

Artisjokken | *Artichoke* €6

Gerookte Amandelen, Citroenmayonaise
Smoked Almonds, Lemon mayonaise

Oester | *Oyster* €5

Vinaigrette van Roze Vlierbloesem
Pink Elderflower Vinaigrette

Charcuterie van Brandt & Levie €15

Charcuterie by Brandt & Levie

Baeri Kaviaar 30 Gram | *Baeri Caviar 30 Gram* €80

Blini, Bieslook, Crème Fraîche
Blini, Chives, Crème Fraîche

Zeven-gangen | *Seven-courses***** €98

Zes-gangen | *Six-courses**** €86

Vijf-gangen | *Five-courses*** €75

Drie-gangen | *Three-courses** €45

Wijnarrangement, per gang €9

Wine Pairing, per course

Alcoholvrij Arrangement, per gang €7,50

Alcohol Free Pairing, per course