



Six people or more? We ask you to limit your choice to 4 different starters and main courses

Appetizers

Nems 12
Sweet & sour

Lobster Brioche 38
finger limes - zure room - kaviarlimoen

Iberico Kroketjes 16
Pickles dip

Artisjok 17
Mosterd vinaigrette

Gyoza kip / chicken 14
Kip - sesam - gerookte/smoked soja

Jamon Iberico Bellota 25
Crackers

Salchicon Iberico Bellota 50gr 14
Gerijpte Spaanse salami / aged Spanish salami

Tartelette Steak Tartaar 18
Angus Grand Cru - haringkaviaar - kewpie mayo

Oester "IRISH MOR"
18/3p-36/6p
natuur - citroen

Oester "IRISH MOR" / Gegratineerd
20/3p-38/p

Imperial Heritage Caviar 10g 35
Blini - zure room/sour cream

Imperial Heritage Caviar 30g 95
Blini - zure room/sour cream

Voorgerecht | Starter

Garnaalkroket Klassiek / Shrimp croquette 28
50% handgepelde garnalen - citroen - peterselie - cocktailsaus

Carpaccio Rund "Holstein" 26
truffelmayo/truffle mayo - parmezaan/parmesan - mizuna salad(e)

Kaaskroket Klassiek / Cheese croquette 18
peterselie/parsley - citroen/lemon

Gerookte zalm 25
toast - zure room/sour cream - ui/onion - kappers/capers

Vitello tonnato 25
kappers/capers - tonijnsaus/tuna sause

Kingkrab / king crab 49
beurre blanc

Tataki Tonijn AA / Tataki Tuna 27
sesam - ponzu - wakame

Zeeuwse mosselen/mussels 'Thai Style' 24
rode peper - sojascheuten - koriander

Pommes Moscovite 42/98
Imperial heritage 10gr / Imperial heritage 30gr
'La ratte' aardappel/potato



Hoofdgerecht - Main course

6 of meer personen? We vragen u beleefd om uw keuze te beperken tot 4 verschillende voor- en hoofdgerechten

6 or more people? We politely ask you to limit your choice to 4 different starters and main courses

Pasta

Cappelletti buratta (V) 28
oesterzwam/oyster mushroom- truffelroomsaus/truffle cream sauce

Linguine vongole 34
gekonfijte look/garlic confit - peterselie/parsley - lemon - onion

Linguine Kreeft 49
kreeftenbisque/Bisque Lobster

Vis | fish

Catch of the day 39
Chef's preparation - seizoensgarnituur/seasonal garnish

Sliptongetjes / Solettes "meunière" 39
beurre noisette - citroen/lemon - peterselie

Zeebaars in zoutkorst* per 2p. 43/pp
Seabass in salt crust 2p
Beurre blanc - zeekraal / samphire

[*beperkt in aantal. Bereiding: min 45 min]

[*limited in number. Preparation: min 45 min]

Salade | salad

Ceasar salade 26
Hoevekip/Farm chicken- ansjovis - zuurdesem crouton

Thai Beef Salade 28
mizuna salad(e) - rode peper/red pepper - sesam -
sojascheuten/bean sprouts

Kip | Chicken

Bouchée à la Reine 31
Hoevekip/ Farm chicken - bladerdeeg/puff pastry - mousseline

Piekkuiken "Poussin" 31
fine champagne - salad - Rosemary potatoes

U' Meat specials

Steak tartaar 36
Black Agnus Grand Cru

Entrecôte 'Berugi' 45
Verse friet/Fresh fries- kropsla/salad

Filet pur 'Holstein' platinum AAA platinum 49
verse friet/fresh fries - kropsla/salad

KEUZE / CHOICE: BEARNAISE, BORDELAISE
OF PEPPERROOMSAUS / CREAMY PEPPERSAUCE