

A M U S E

Oysters

SUMMER OYSTER

SHALLOT VINAIGRETTE
2,95 A PIECE

ST GERMAIN AND
LYCHEE MIGNONETTE
3,50 A PIECE

SOY-GINGER SYRUP,
SPRING ONION AND RED PEPPER
3,50 A PIECE

Caviar

10 GR

FINEST SELECTED
BAERII CAVIAR
BY AKEF
WITH BLINIS

22,50

COMBINE WITH A GLASS OF
VEUVE CLICQUOT BRUT

32,50

Starters

**SCHOTSE ZALM GELAKT IN SOJA,
DUKKAH MET AMANDELEN, NORI,
VISKOEKJE MET HOLLANDSE GARNALEN
EN HARICOT VERTS**

Scottish salmon lacquered in soy, dukkah with almonds, nori, fish cake with Dutch shrimps and French beans15,-

**COQUILLE MET
BIETENRISOTTO, TEMPURA VAN INKTVIS,
LOTUS WORTELCHIPS, WATERKERS EN
SAFFRAAN BOUILLON**

Scallops with beetroot risotto, tempura of squid, lotus carrot crisps, watercress and saffron broth ...15,-⁵⁰

**LANGOUSTINE MET
ZACHT GEGAARDE BUIKSPEK,
ASPERGES, AVOCADO, DRESSING VAN
SINAASAPPELS EN MADAME JEANETTE**

Langoustine with slow-cooked pork belly, asparagus, avocado and a dressing of orange and Madame Jeanette15,-⁵⁰

**LAMSBOUT GEMARINEERD MET
KOMIJN EN HONING,
TOSTADA MET BURATTA EN
COURGETTE LINTEN**

Lamb leg marinated with cumin and honey, tostada with buratta and courgette ribbons15,-

**EENDENLEVERTERRINE MET
HUIS GEMAAKTE EENDEN PROSCIUTTO,
WILDE PERZIK EN NOTEN PRALINE**

Duck liver terrine with homemade duck prosciutto, wild peach and nut praline.....15,-

VEGA

**GEROOKTE BURATTA MET
TOMATENSALADE, BIETEN,
SESAMTUILLE EN SHISO DRESSING**

Smoked buratta with tomato salad, beetroot,
sesame tuille and shiso dressing

15,-

IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW

MOCHT U ALLERGIEËN HEBBEN,
LAAT HET ONS EVEN WETEN

L I O N N O I R

→ KITCHEN ←

MAIN COURSE

**MACKEREL
PLAICE
VEAL**



**GUINEA FOWL
BLACK ANGUS
VEGA**

**MAKREELFILET MET
TRUFFEL GNOCCHI, COURGETTE,
LANGOUSTINE, ZILTE GROENTES EN
SAUS VIERGE**

Mackerel fillet with truffle gnocchi, courgette,
langoustine, seaside vegetables and sauce vierge .25⁻

**PARELHOENFILET MET KIKKERERWTEN,
SNIJBONEN, TSUKUNE VAN PARELHOEN,
SHISO EN GROENE CURRY COCOS SAUS**

Guinea fowl with chick peas, string beans,
meatball of guinea fowl, shiso and
green curry coconut sauce25⁻

**SCHOLFILET MET PAELLA VAN
SAFFRONPARELCOUSCOUS, MOSSELEN,
MINI RODE PAPRIKA EN BEURRE BLANC
MET GEROOSTERDE KNOFLOOK**

Plaice filet with paella of saffron pearl couscous,
mussels, baby bell peppers and beurre blanc with
roasted garlic25⁻

**BLACK ANGUS STEAK MET
BLOEMKOOLCREME, TARTE TATIN VAN
RODE UI, ROMANESCO, SHIMEJI EN
RODE WIJN SAUS**

Black Angus steak with cauliflower cream,
tarte tatin of red onion, romanesco,
shimeji and red wine sauce.....25^{.50}

**KALFSLENDE MET ZOETE AARDAPPEL,
GROENE ASPERGES, BBQ MAISSALSA EN
EEN KALFSJUS MET MOSTERD EN OREGANO**

Veal loin with sweet potato, green asparagus,
BBQ corn salsa and a veal sauce with
mustard and oregano25⁻



V E G A

**BOSPADDESTOELEN GYOZA MET
RICOTTA, ROMESCO MET
GEROOKTE AMANDELEN,
GROENE BOONTJES MET
CITROENBOTER EN ZOMER TRUFFEL**

Forest mushroom gyoza with ricotta, romesco with
smoked almonds, green beans with lemon butter and
summer truffle
24^{.50}

S U P P L E M E N T

Eendenlever/Duck liver

4,50 A PIECE

Zwezerik/Sweetbread

4,50 A PIECE

{can be added to all meat dishes}



DESSERT



Ceci n'est pas une cuillère

**WENTELTEEFJE MET
VANILLEIJS, AMANDELEN EN
PERZIK GEROOSTERD MET HONING**

French toast with vanilla ice cream, almonds and
peaches roasted with honey

10,-

**PANNA COTTA VAN
CORNFLAKES, EARL GREY THEE PARFAIT,
WITTE CHOCOLADE EN FRAMBOZEN**

Panna cotta with cornflakes, Earl Grey tea parfait,
white chocolate and raspberries

10,-

**CHEESECAKE MET AARDBEIEN,
STROOPWAFELCRÈME EN SABLÉ BRETON**

Cheesecake with strawberries,
stroopwaffle cream and Sablé Breton

10,-

Port

RUBY

*Taylor's Select Ruby Port,
Douro, Portugal*

Stylish and fruity on the nose.

Full-bodied with tones of ripe, dark fruit.

A long-lasting aftertaste and pleasant sweetness

6,-

VINTAGE

*Taylor's Late-Bottled Vintage Port,
Douro, Portugal*

Decadent, tangy blackberry flavours with
hints of raisin and fig. Soft damson and
liquorice aromas

6,50

10 YEARS OLD

*Taylor's 10-Year-Old Tawny Port,
Douro, Portugal*

Aged for 10 years in oak casks. Elegant and smooth,
combining delicate wood notes with rich mellow fruit

7,50

CHEESE PLATE



varieties

12,50

**CHOCOLADE BROWNIE MET
KOFFIE KARAMEL, BRIOCHE DONUT EN
KROKANTE BACON**

Dark chocolate brownie with coffee caramel,
brioche donut and crispy bacon

10,-

**CITROENTAART MET PISTACHE CAKEROLL,
BLAUWE BESSEN EN CITROENMERENGUE**

Lemon tarte with pistachio cake roll,
blueberries and lemon meringue

10,-

VIN DE DESSERT

AMBRÉ RIVESALTES

GRENACHE BLANC, GRENACHE GRIS

Cellier de la Dona, Languedoc, Frankrijk

Rich with a perfect balance of sweet and sour.

Ripe dried fruits and fig give an intense taste,
finished with notes of almond, caramel and

cinnamon.

6,50

PEDRO XIMENEZ

Alvear, Montilla-Moriles, Spanje

Full-bodied, intense and concentrated with notes
of plum and chocolate.

6,50

MONASTRELL

Casa de la Ermita, Jumilla, Spanje

Full-bodied and concentrated with ripe fruit,
chocolate and a fresh, sweet finish.

6,50