

AMUSE

Oysters

FINE DE CLAIRE No3

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

24,50

COMBINE WITH A GLASS OF
VEUVE CLICQUOT BRUT

34,50

Starters

SCHOTSE ZALM / SCOTTISH SALMON

Argentinian prawn / pumpkin / sprout vegetables / radish / miso
15,50

KWARTEL / QUAIL

chorizo / polenta / red onion / forest mushroom
15,-

KREEFT CARPACCIO / LOBSTERCARPACCIO

duckliver / romesco / almonds / brioche / truffle
16,-

HERTENTARTAAR / VENISON TARTARE

gyoza / chicory / Jerusalem artichoke / Pedro Ximénez
15,-

COQUILLE / SCALLOP

bruschetta / tomato / pancetta / smoked beurre blanc
15,50

• { VEGA } •

WATERMELOEN / WATERMELON

ricotta / sprout vegetables / soy sabayon / spices
15,-

IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW

MOCHT U ALLERGIËËN HEBBEN, LAAT HET ONS EVEN WETEN

L I O N N O I R

→ KITCHEN ←

MAIN COURSE

ZEEBAARS / SEABASS

*bbq shellfish / pumpkin / baby broccoli /
green curry*
25,-

ZEEDUIVEL / MONKFISH

courgette / squid / gnocchi / squid ink
25,-

IBERICO VARKENSKOTELET / IBERICO PORK CUTLET

5 spices / chestnut / Chinese cabbage / shallot sauce
25,-

KALFSSUCADE / BRAISED VEAL

*black salsify / string bean / chantarelles /
beurre café de Paris*
25,-

EENDENBORST / DUCK BREAST

*parsnip / carrot / King boletus / cumin /
truffle sauce*
25,-

• { VEGA } •

POMPOEN / PUMPKIN

tortellini / Brussel sprouts / shiitake / green curry
24,50

SUPPLEMENT

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

CITROENTAART / LEMON TARTE 10⁻

yuzu / mochi / meringue / pistachio

THE LION 10⁻

dark chocolate / grain praline / waffle / caramel-nut ice cream

BROODPUDDING / BREAD AND BUTTER 10⁻

spices / poached pear / white chocolat mousse

APPLE TARTE TATIN 10⁻

vanilla ice cream / cinnamon / popcorn

PANNA COTTA 10⁻

yoghurt / blue berries / lavender / macadamia

CHEESE PLATE 12^{.50}

5 varieties

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}

VIN DE DESSERT

PEDRO XIMÉNEZ

Alvear, Montilla-Moriles, Spain

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

6^{.50}

MONASTRELL

Casa de la Ermita, Jumilla, Spain

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

6^{.50}

LIONS

DE SUDUIRAUT

Cellier de la Dona, Bordeaux, France

*Beautifully full and sweet wine, amber in colour and
complex in aroma with apricot,
pineapple and light oak.*

7^{.50}