

B O R R E L

Oesters

FINE DE CLAIRE No3

NOOTJES

van gotje

4,-

Oesters/ sjalotten/ citroen

2,95 A PIECE

Oesters/ St Germain/ lychee

3,50 A PIECE

Oesters/ soja gember/ bosui/ chili peper

3,50 A PIECE

CHARCUTERIE

5,-

BITTERBAL/ BOSPADDESTOELN/ TRUFFEL MAYONAISE

Dutch croquette/ forest mushrooms/ truffle mayonaise

6,50

BLACK ANGUS BITTERBALLEN/ HOISIN/ KOMKOMMER

Black Angus Dutch croquette/ hoisin/ cucumber

6,-

KIP POPCORN/ SRIRACHA

Chicken popcorn/ sriracha

6,-

TOSTADA/ BURRATA/ TOMAAT/ ASPERGE

Tostada/ burrata/ tomato/ asparagus

3,50

TOSTADA/ ZALM/ CRÈME FRAÎCHE/ BIESLOOK

Tostada/ salmon/ crème fraîche/ chives

3,50

TOSTADA/ BURRATA/ SERRANOHAM/ TRUFFEL

Tostada/ burrata/ serranoham/ truffle

3,50

BRUSCHETTA/ POULPO/ ASPERGE/ PEPPERONCINI OLIE

Bruschetta/ poulpo/ asparagus/ pepperoncini oil

6,-

BRUSCHETTA/ GEROOKTE EENDENBORST/ RICOTTA/ GRANAATAPPEL

Bruschetta/ smoked duckbreast/ ricotta/ pomegranate

6,-

BRUSCHETTA/ VIJG/ GEITENKAAS/ BLUE DE REGALIS/ PEDRO XIMÉNEZ

Bruschetta/ fig/ balsamic/ goat cheese

5,75

L I O N N O I R

→ KITCHEN ←

LUNCH TIME

Salads

ROMAINE/ PARMEZAAN/ AVOCADO/ TOMAAT/ CROUTON/ VADOUVAN

Romaine/ Parmesan/ avocado/ tomato/ crouton/ Vadouvan

9,50

SUPPLEMENT:

Chicken thigh 3,-

Salmon 4,-

YELLOWFIN TONIJN / MESCLUN/ SOJABONEN/ PAPRIKA/ SOJA GEMBER

Yellowfin tuna/ mesclun/ soy bean/ bell pepper/ soy ginger

12,50

SUPPLEMENT:

Prawn 4,50

GEITENKAAS/ BIET/ PECANNOTEN/ PEDRO XIMÈNEZ

Goat cheese/ beetroot/ pecan/ Pedro Ximénez

11,-

STEAK TARTAAR/ AMSTERDAMS ZUUR/ SRIRACHA/ BRIOCHE

Steak tartare/ pickled vegetables/ sriracha/ brioche

12,50

SUPPLEMENT:

duckliver €4,50

BLACK ANGUS BURGER/ LITTLE GEM/ TOMAAT/ RODE UI/ TRUFFEL

Black Angus burger/ little gem/ tomato/ red onion/ truffle

14,50

SUPPLEMENT:

duckliver 4,50

PASTEI/ KIP/ PADDESTOELEN/ DOPERWTEN/ TRUFFEL

Pastry/ chicken/ mushroom/ green peas/ truffle

11,50

BRIOCHE/ KIPPENDIJ/ KOMKOMMER/ AVOCADO/ TOMAAT/ CHORIZO

Brioche/ Chicken thigh/ cucumber/ avocado/ tomato/ chorizo

10,50

BRUSCHETTA/ BURRATA/ BIET/ NOTEN/ SOJA

Bruschetta/ burrata/ beetroot/ nuts/ soy

10,50

LUNCH MENU

2 GANGEN 32,50 (VOOR HOOFD)
3 GANGEN 39,- (VOOR/ HOOFD/ DESSERT)
4 GANGEN 45,- (VOOR/TUSSEN/ HOOFD/ DESSERT)
5 GANGEN 50,- (VOOR/ TUSSEN/ HOOFD/ KAAS/ DESSERT)

VOOR

POULPO/ PIPERADE/ ASPERGES/ KIKKERERWTEN/ PEPPERONCINI/ TOMAAT
Poulpo/ piperade/ asparagus/ chickpeas/ peperoncini/ tomato
14,50

GEROOKTE EENDENBORST/ BURRATA/ WITLOF/ PECANNOTEN/
SINAASAPPEL/ HONING
Smoked duck breast/ burrata/ chicory/ pecan/ orange/ honey
14,50

SUPPLEMENT:

duckliver / Sweetbread 4,50

VIJGEN/ DADELS/ GEITENKAAS/ BLEU DE REGALIS/ BRIOCHE
Figs/ dates/ goat cheese/ blue de regalis/ brioche
13,50

TUSSEN

COQUILLE/ POMPOEN/ CHANTENAY CARROT/ HAZELNOTEN/ SALIE
Scallop/ pumpkin/ chantenay carrot/ hazelnut/ sage
16,50

SUPPLEMENT:

Prawns 4,50

KALFSSUCADE/ POMPOEN/ RISOTTO/ CHANTENAY WORTEL/ SALIE
Braised veal/ pumpkin/ risotto/ chantenay carrot/ sage
16,-

SUPPLEMENT:

duckliver / Sweetbread 4,50

BURRATA/ POMPOEN/ RISOTTO/ TRUFFEL/ CHANTENAY/ GRANAATAPPEL
Burrata/ pumpkin/ risotto/ truffle/ chantenay/ pomegranate
16,-

MOCHT U ALLERGIEËN HEBBEN, LAAT HET ON S EVEN WETEN
IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW

H O O F D

ZEEBAARS/ SARDIJNSE PASTA/ ZEEVRUCHTEN/
SPRUITEN/ SAFFRAAN/ BEURRE BLANC
Seabass/ Sardinian pasta/ seafood/ Brussel sprouts/ saffron/ beurre blanc
22,50

‘WILD SPECIAL’/ SCHORSENEREN/ BOSPADDESTOELEN/
SAVOIE KOOL/ WILDJUS/ ZWARTE BESSEN
‘Game special’/ black salsify/ forest mushroom/ Savoy cabbage/ game sauce/ black currant
22,50

SUPPLEMENT:
duckliver / Sweetbread €4,50

WONTON/ RICOTTA/ AUBERGINE/ KNOFLOOK/
KASTANJE/ ROMANESCO/ LAVAS/ NOTEN
Wonton/ ricotta/ aubergine/ garlic/ chestnut/ romanesco/ lovage/ nuts
21,-

D E S S E R T

STOOFPEER/ SPECULAAS/ SUIKERBROOD/ VANILLE-IJS
Braised pear/ spices/ sugar loaf/ vanilla ice
10,-

WITTE CHOCOLADEMOUSSE/ BANAAN/ KARAMEL NOTENIJS/
PURE CHOCOLADE MADELEINE
White chocolate mousse/ banana/ caramel nut ice cream/ pure chocolate Madeleine
10,-

KAAS/ 5 SOORTEN/ BOURGONDISCH LIFESTYLE/ VIJGENBROOD
Cheese/ 5 kinds/ Bourgondisch lifestyle/ fig bread
12,50

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*
6.⁵⁰

VINTAGE

Taylor’s Late-Bottled Vintage Port,
Douro, Portugal

*Decadent, tangy blackberry flavours with
hints of raisin and fig. Soft damson and
liquorice aromas*
8.⁵⁰

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*
10.⁵⁰

VIN DE D E S S E R T

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