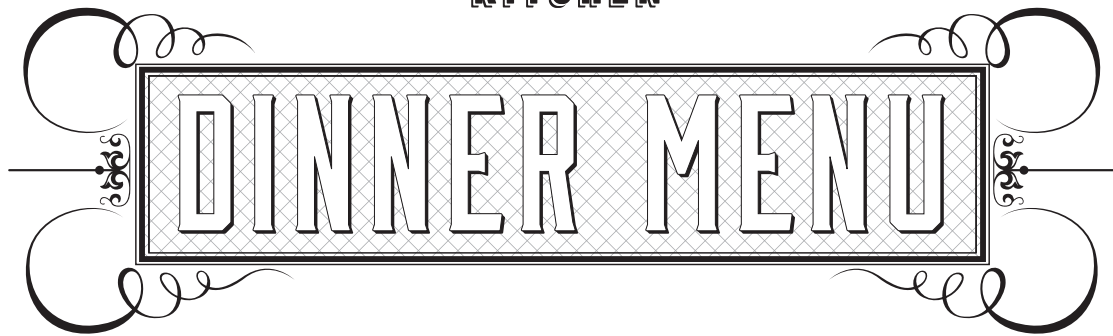


# L I O N N O I R

→ KITCHEN ←



## STARTER

ZALM/ PONZU/ SOJABONEN/ ZALM KAVIAAR/  
LOTUSWORTEL/ QUINOA/ SESAM/ AIOLI

*Salmon/ ponzu/ soy bean/ salmon caviar/ lotus root/ quinoa/ sesame/ aioli*  
15,50

BUIKSPEK/ WATERMELOEN/ ATJAR/ RICOTTA/  
SOJA SRIRACHA / KIKKERERWT

*Porkbelly/ watermelon/ atjar/ ricotta/ soy sriracha/ chickpea*  
15,50

WITTE ASPERGE/ PANKO/ BIET/ BURRATA/ APPEL/ NOTEN/ AIOLI

*White asparagus/ Panko/ beetroot/ burrata/ apple/ nuts/ aioli*  
15,-

## ENTREMET

COQUILLE/ RISOTTO/ INKTVIS INKT/ PULPO/ BEURRE NOISETTE

*Scallop/ risotto/ squid ink/ pulpo/ beurre noisette*  
16,50

LAM/ SAFFRAAN/ RISOTTO/ ASPERGE/ CITROEN/ OREGANO/ GREMOLATA

*Lam/saffron/ risotto/ asparagus/ lemon/ oregano/ gremolata*  
16,50

TRUFFEL/ RICOTTA/ RISOTTO/ PIJNBOOMPITTEN/ OKRA

*Truffel/ Ricotta/ risotto/ pine nuts/ okra*  
16,50

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

# MAIN

SCHOL/ OPPERDOEZER RONDE/ GROENE BOONTJES/  
ZILTE GROENTE/ WITTE ASPERGES/ SCHAALDIERENSAUS  
*Plaice/ Opperdoezer potato/ green bean/ sea side vegetables/ white asparagus/ shellfish sauce*  
25,50

KALF/ BBQ MAIS/ POMPOEN/ KONINGSBOLEET/ COURGETTE/  
PEDRO XIMÉNEZ  
*Veal/ bbq corn/ pumpkin/ king boletus/ courgette/ Pedro Ximénez*  
26,50

TORTELLINI/ POMPOEN/ ROMANESCO/ BOSPADDESTOELEN/  
KOKOS/ LIMOEN/ GROENE CURRY  
*Tortellini/ pumpkin/ romanesco/ forest mushroom/ coconut/ lime/ green curry*  
25,-

# DESSERT

CHOCOLADE/ GANACHE/ MOUSSE/ STROOPWAFEL/ AARDBEI  
*Chocolat/ ganache/ mousse/ Dutch caramel waffle/ strawberry*  
10,-

CITROENTAART/ CUSTARD/ PISTACHE/ BOSVRUCHTEN/ SORBET  
*Lemon tarte/ custard/ pistachio/ forest fruit/ sorbet*  
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.<sup>50</sup>

### 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.<sup>50</sup>

### 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.<sup>50</sup>

## VIN DE DESSERT

### PEDRO XIMÉNEZ

***Alvear, Montilla-Moriles, Spain***

*Full-bodied, intense and concentrated with notes of plum  
and chocolate.*  
6.<sup>50</sup>

### MONASTRELL

***Casa de la Ermita, Jumilla, Spain***

*Full-bodied and concentrated with ripe fruit,  
chocolate and a fresh, sweet finish.*  
6.<sup>50</sup>

### 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.<sup>50</sup>