

APERITIEF

WHERE TO START




OYSTERS

SUMMER OYSTERS No 3 

- Oesters/ sjalotten/ citroen
3,75 A PIECE
- Oesters/ St Germain/ lychee
3,95 A PIECE
- Oesters/ soja gember/ bosui/ chili peper
3,95 A PIECE

CAVIAR

10 GR 

*D'Aquitaine kaviaar met
blini's en crème fraîche*

35,50

Combine with a glass of
VEUVE CLICQUOT BRUT
45,-

CHAMPAGNE

VEUVE CLICQUOT

BRUT

15,- / 80,-

COCKTAILS



OLD FASHIONED

{ FROM THE BARREL }.

Highland Park 12yo/ Angostura bitters / sugar
13,-

ESPRESSO MARTINI

Bols vodka / Galliano Ristretto / espresso / cinnamon
12,50

PORNSTAR MARTINI

Bols vodka / vanilla / passion fruit
12,50

ALICE IN WONDERLAND

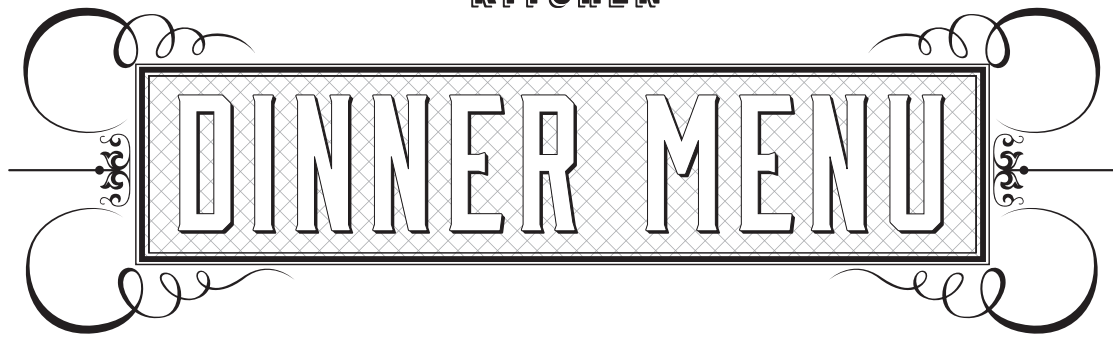
*Bols vodka / strawberry & passionfruit / lime /
mint / Thomas Henry mango*
12,50

GINGER SLING

*Bols vodka / cranberry juice / passion fruit / lime /
Peychaud's bitters / Thomas Henry ginger beer*
12,50

L I O N N O I R

→ KITCHEN ←



STARTER

YELLOWFIN TONIJN / PULPO/ QUINOA/ SOJABONEN/ SAUCE VIERGE

Yellowfin tuna/ pulpo/ quinoa/ soy bean/ sauce vierge

16,-

KALF/ ZWEZERIK/BURRATA/ SNIJBOON/ PADDESTOELEN/ MADEIRA

Veal/ sweetbread/ burrata/ string bean/ forest mushroom/ Madeira

16,-

BIET/ RICOTTA/ NOTEN/ MINT/ YOGHURT/ SRIRACHA

Beetroot/ ricotta/ nuts/ mint/ yoghurt/ sriracha

15,-

ENTREMET

COQUILLE/ GAZPACHO/ CROUTONS/ DRAGON

Scallop/ gazpacho/ crouton/ tarragon

17,-

SHORTTRIB/ BLOEMKOOL/ CROUTONS/ DRAGON

Shortrib/ cauliflower/ crouton/ tarragon

17,-

BURRATA/ GAZPACHO/ BRUSCHETTA/ BASILICUM

Burrata/ gazpacho/ bruschetta/ basil

16,50

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

MAIN

PARELHOEN/ OPPERDOEZER RONDE/ HARICOT VERT/
BOSPADDESTOELEN/ KNOFLOOK /RODE WIJN

Guinea fowl/ Opperdoezer Ronde/ green bean/ forest mushroom/ garlic/ red wine
25,50

ZEEBAARS/ PAELLA/ PARELCOUSCOUS/ ZEEVRUCHTEN/ DOPERWT/
COURGETTE/SAFFRAAN/ BEURRE BLANC

Seabass/ paella/ pearl couscous/ seafood/ green pea/ courgette/ saffron/ beurre blanc
26,-

RAVIOLI/ DOPERWITEN/ CITROEN/ LAVAS/ OPPERDOEZER RONDE/
BLOEMKOOL/ COURGETTE/ TRUFFEL

Ravioli/ green pea/ lemon/ lovage/ Opperdoezer ronde/ cauliflower/ courgette/ truffle
25,-

DESSERT

BROWNIE/ CHOCOLADE/ MOUSSE/ FLEUR DE SEL/ CARDAMOM/ PRUIM

Brownie/ chocolate/ mousse/ fleur de sel/ cardamom/ plum
10,-

VANILLE HANGOP/ BOSVRUCHTEN/ SORBET/ ROZE PEPPER/ SABLÉE BRETON

Vanilla strained yoghurt/ forest fruit/ sorbet/ pink pepper/ sablée Breton
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 DESSERT

PEDRO XIMÉNEZ

Alvear, Montilla-Moriles, Spain

*Full-bodied, intense and concentrated with notes of plum
and chocolate.*
7,-

MONASTRELL

Casa de la Ermita, Jumilla, Spain

Full-bodied and concentrated with ripe fruit,
7,-

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.*
8,-