

APERITIEF

WHERE TO START




OYSTERS

FINE DE CLAIRE No3 

- 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

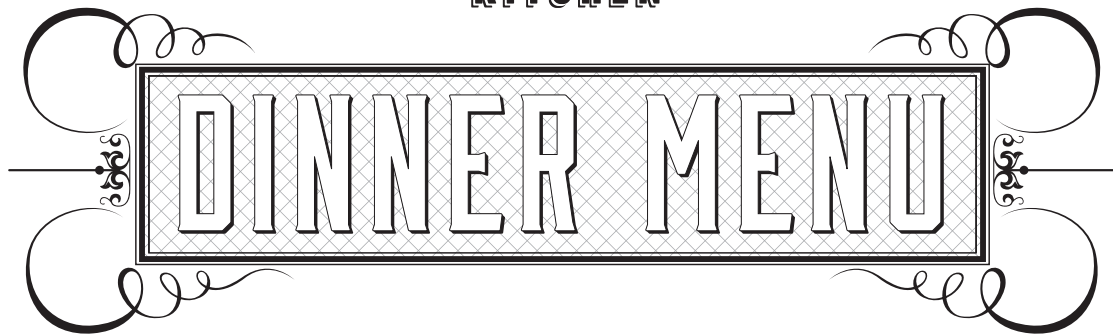
GINGER SLING

*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

HEILBOT/ BOUCHOT MOSSEL/ BRANDADE/ VIOLET AARDAPPEL/
ASPERGE/ ROMESCO

Halibut/ Bouchot mussel/ brandade / violet potato/ asparagus/ romesco
16,50

EEND/ VIJG/ GRANAATAPPEL/ BURRATA/ BRIOCHE

Duckbreast/ fig/ pomegranate/ burrata/ brioche
16,50

BURRATA/ PEEN/ ROZIJNEN/ NOTEN/ SPECULAAS/ PEDRO XIMÉNEZ

Burrata/ carrot/ raisins/ nuts/ spices/ Pedro Ximénez
16,-

ENTREMET

KALFSUKADE/ RISOTTO/ TOMAAT/ OREGANO/ PISTACHE

Braised veal/ risotto/ tomato/ oregano/ pistachio
17,50

COQUILLE/ GEROOKTE PALING/ COURGETTE/ HAZELNOOT

Scallop/ smoked eel/ courgette/ hazelnut
17,50

RISOTTO/ TOMAAT/ OREGANO/ PISTACHE/ RICOTTA

Risotto/ tomato/ oregano/ pistachio/ ricotta
17,-

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

MAIN

ROGVLEUGEL/ PASTINAAK/ BIET/ TOMAAT/ ARGENTIJNSE GAMBA/
BERGAMOT/ BEURRE BLANC

Skate wing/ parsnip/ beetroot/ tomato/ Argentinian prawn/ bergamot/ beurre blanc

26,50

HERT/ TOPINAMBOER/ WITLOF/ BOSPADDESTOELLEN/ TRUFFELSAUS

Venison/ Jerusalem artichoke/ chicory/ forest mushroom/ truffle sauce

26,50

WONTON/ PREI/ SPRUITEN/ GOCHUJANG/ RIJST/ SHIITAKE

Wonton/ leek/ Brussel sprout/ gochujang/ rice/ shiitake

26,-

DESSERT

MADELEINE/ STERANIJS/ CRÈME SUISSE/ ZWARTE BES/ CACAO

Madeleine/ star anise/ crème suisse/ black currant/ cacao

11,-

STOOFPEER/ WITTE CHOCOLADE/ BERGAMOT/ AMANDEL/ KANEEL

Poached pear/ white chocolate/ bergamot/ almond/ cinnamon

11,-

KAAS/ 5 SOORTEN/ BOURGONDISCH LIFESTYLE/ VIJGENBROOD

Cheese/ 5 kinds/ Bourgondisch lifestyle/ fig bread

13,50

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,-