

APERITIEF

WHERE TO START



OYSTERS

 FINE DE CLAIRE No3 

- Oyster / shallots / lemon

4,- A PIECE

- Oysters / St Germain / lychee

4,25 A PIECE

- Oyster / soy ginger / spring onion / chili pepper

4,25 A PIECE

CHAMPAGNE

VEUVE CLICQUOT

BRUT

15,- / 80,-

COCKTAILS



OLD FASHIONED

{ FROM THE BARREL }.

Highland Park 12yo / Angostura bitters / sugar

15,-

ESPRESSO MARTINI

Bols vodka / Galliano Ristretto / espresso / cinnamon

14,50

PORNSTAR MARTINI

Bols vodka / vanilla / passion fruit

14,50

ALICE IN WONDERLAND

Bols vodka / strawberry & passionfruit / lime /
mint / Thomas Henry mango

14,50

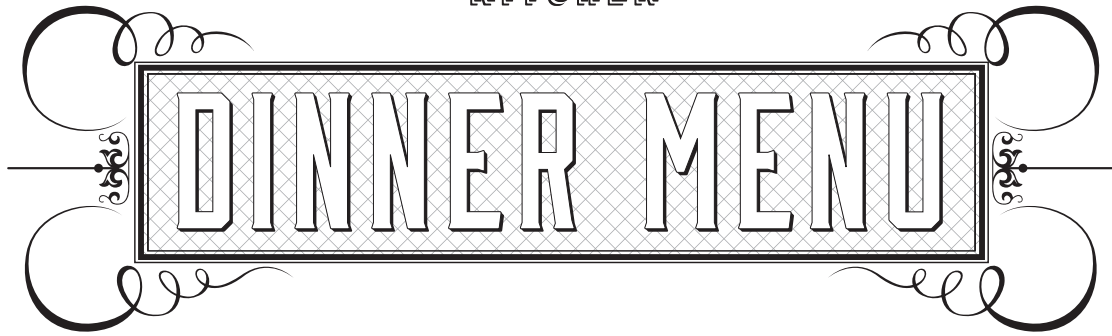
GINGER SLING

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

14,50

L I O N N O I R

→ KITCHEN ←



STARTER

ZALM/ BIET/ NORI/ RICOTTA/ HOLLANDSE GARNALEN/ WATERKERS

Salmon/ beetroot/ nori/ ricotta/ Dutch shrimps/ water cress

17,50

HERT TATAKI/ BOSPADDESTOELEN/ GROENE ASPERGE/ ZWEZERIK/ WASABI

Venison tataki/ forest mushroom/ green asparagus/ sweetbread/ wasabi

17,-

BURRATA/ TOMAAT/ SESAM/ TUILLE/ SHISO

Burrata/ tomato/ sesame/ tuille/ shiso

16,50

ENTREMET

COQUILLE/ KABELJAUW/ AUBERGINE/ TOPINAMBOER/ MISO BEURRE BLANC

Scallop/ cod/ aubergine/ Jerusalem artichoke/ miso beurre blanc

18,50

KALFSWANG/ AUBERGINE/ TOPINAMBOER/ BOSPADDESTOELEN/ GREMOLATA

Veal cheek/ aubergine/ Jerusalem artichoke/ forest mushroom/ gremolata

18,50

TOPINAMBOER/ AUBERGINE/ SOJA/ KASTANJE/
RICOTTA BOSPADDESTOELEN/ MISO BEURRE BLANC

Jerusalem artichoke/ aubergine/ soy/ chestnut/ ricotta/ forest mushroom/ miso beurre blanc

17,50

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

MAIN

DORADE/ BLOEMKOOL/ ZILTE GROENTEN/ OKRA/
PARELCOUSCOUS/ KREEFTENBISQUE

Sea bream/ cauliflower/ sea side vegetables/ okra/ pearl couscous/ lobster bisque
27,-

BLACK ANGUS/ POMMES FONDANT/ DUXELLE/ RUNDERMERG/
RODE WIJN SAUS

Black angus/ pommes fondant/ duxelle/ bone marrow/ red wine sauce
28,50

TRUFFEL POLENTA/ BLOEMKOOL/ HAZELNOTEN/ RUCOLA/
BOSPADDESTOELEN/ SCAMORZA

Truffle polenta/ cauliflower/ hazelnut/ rocket salad/ forest mushrooms/ Scamorza
26,50

DESSERT

WENTELTEEFJE/ YUZU/ BLAUWE BES/ VANILLE IJS/ MACADAMIA

French toast/ yuzu/ blueberries/ vanilla ice/ macadamia
11,50

CHOCOLADE BROWNIE/ WITTE CHOCOLADE/
KASTANJE CAMEL/ EARL GREY THEE

Chocolat brownie/ white chocolat/ chestnut caramel/ Earl grey tea
11,50

KAAS/ 5 SOORTEN/ BOURGONDISCH LIFESTYLE/ VIJGENBROOD

Cheese/ 5 kinds/ Bourgondisch lifestyle/ fig bread
14,50

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 XIMENEZ

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,-