

CHAMPAGNE

TIGER LILY CUVÉE
MARCOULT BRUT
CÔTE DE SÉZANNE
CHARDONNAY 60/40 PINOT NOIR

13,- / 70,-

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

Oysters

FINE DE CLAIRE N°3



- oyster / shallots / lemon
4,- A PIECE

- oyster / St Germain / lychee
4,25 A PIECE

- oyster / soy ginger / spring onion / chili pepper
4,25 A PIECE

BLINI'S

salmon roe / chives / crème fraîche

16,50

STARTERS

SALMON

pickled cucumber / soy beans / almond / avocado mayonnaise / dill oil
18,50

BEEF TATAKI

enoki mushrooms / pickled zucchini / radish / hazelnut / puffed rice / chimichurri
18,50

BURRATA

tomato / pine nuts / basil / balsamic / lotus root
17,50

WATERMELON

ricotta / figs / basil / soy / nut caramel
16,50

ENTREMET

SAUTEED SCALLOP

okra / green asparagus / samphire / miso beurre blanc
18,50

PORKBELLY

bok choy / snow peas / red pepper / sage gravy
18,50

DUTCH WHITE ASPARAGUS

kohlrabi / lotus root / chives / beurre blanc
18,50

IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW

MOCHT U ALLERGIEËN HEBBEN, LAAT HET ONS WETEN.

L I O N N O I R

→ KITCHEN ←

MAIN COURSE

N° 28

PLAICE FILET

white & green asparagus / pommes Dauphine / sea side vegetables / lemon beurre blanc
27,50

HALIBUT

pasta orzo / clams / samphire / beurre blanc
28,50

BLACK ANGUS STEAK

roasted cauliflower cream / baby corn / forest mushrooms / truffle potatoes / truffle sauce
29,-

AUBERGINE

gochujang syrup / cauliflower rice / green asparagus / miso / pine nuts / basil oil
24,50



D E S S E R T

BROWNIE

raspberry ice cream / earl grey tuile / fruit gel / sable Breton
11,-

FRENCH TOAST

strawberry Romanoff / forest fruit compote / white chocolate crisp / coconut flakes
11,-

LEMON TARTELETTE

meringue / mint tuile / almond crunch / vanilla ice cream
11,-

CHEESE

selection of cheeses by Lindenhoff / walnutbread / PX & raisin compote
14,50