



# DINNER

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## STARTERS

FINE DE CLAIRE (LES JOLIES) <i>Oysters with mignonette (per piece)</i>	4,00
STEAK TARTARE <i>Pickled onion foam from Amsterdam, bread crumbs and borage (small / large)</i>	13,50/18,00
MUSSELS <i>Kimchi sauce, Coriander and Thai basil oil</i>	14,50
BEETROOT SALAD <i>Nuts crumble, lovage mayonnaise, Farmer cheese and herb salad</i>	13,50
BURRATA <i>Caponata, basil oil and focaccia</i>	15,50

## MAIN DISHES

SUKADE STEAK <i>Hazelnut cream, celeriac remoulade and onion gravy</i>	25,00
POLLOCK FILLET <i>Duxelles, spinach and eel beurre blanc</i>	23,00
FRIED MUSHROOM <i>Potato cream, mustard seed, chicory salad and beurre noisette</i>	21,00
PUMPKIN RAVIOLI <i>Veloute, pumpkin seeds and pumpkin oil</i>	21,50

## TO SHARE *For 2 persons*

RIBE EYE 400G (DUTCH DAIRY COW) <i>Bearnaise sauce, fries, marrow and green salad</i>	72,50
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## SIDES

FRIES <i>Mustard mayonnaise</i>	5,00
GREEN SALAD <i>Croutons and caper dressing</i>	5,00
POTATO CREAM <i>Pancetta and crispy mustard</i>	7,50
BASKET BAGUETTE <i>Butter</i>	5,00