

# Lunch till 4 p.m.

<b>Freshly baked sourdough bread</b> Lightly smoked butter	<b>8</b>
<b>🌿 Burrata salad</b> Burrata   chicory   pumpkin   balsamic   pepita   pomegranate	<b>23.5</b>
<b>Club sandwich</b> Roast chicken   bacon   tomato   avocado   French fries   mayonnaise	<b>19.5</b>
<b>Holtkamp croquettes</b> Sourdough bread   pulled beef   "Opperdoezer Ronde"   mustard mayonnaise	<b>17.5</b>
<b>🌿 Bagel</b> Smoked salmon   avocado   red onion   chives   capers   citrus cream	<b>22.5</b>

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# Classics all day

<b>Bouillabaisse</b> Fishsoup   saffron   croutons   rouille	<b>18.5</b>
<b>🌿🌱 Vichyssoise</b> Potato   leek   seaweed   potato cracklings	<b>14.5</b>
<b>🌿 Caesar salad</b> Romaine lettuce   Parmesan cheese   croutons   anchovies   poached egg suppl. chicken thigh 6,- suppl. Prawn 8,-	<b>21.5</b>
<b>🌿 Beefburger</b> Brioche   Reypenaer V.S.O.P.   bacon   tomato   BBQ French fries   mayonnaise	<b>24.5</b>
<b>Tournedos</b> Structures of sweet potato   green asparagus   gravy of morels	<b>44.5</b>
<b>Whole dorade</b> Salsa verde   fried little gem   anchovies   Parmesan cheese   sugar snaps	<b>34</b>
<b>Salmon fillet</b> Grilled   mussel   saffron risotto   salty vegetables   Beurre blanc	<b>32.5</b>
<b>🌱 Truffle pasta</b> Parmesan cheese   poached egg   pine nuts   pumpkin   truffle cream sauce	<b>24.5</b>

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**Do you have an allergy? Report it to us.**

# Shared Experience

## Cold

<b>Soft shell crab</b>	Avocado   cucumber atjar   curry   coconut   apple vinaigrette	<b>23.5</b>
<b>Eel in green</b>	Quinoa salad   Jerusalem artichoke   herbs of Noordwijk	<b>22.5</b>
<b>Harder</b>	Dashi   pumpkin   ginger   sepia crackers   coriander	<b>20</b>
<b>Steak tartare</b>	Truffle   Parmesan cheese   sauerkraut foam	<b>19</b>
<b>Blanquette de veau</b> 🍃	Pastry   mushrooms ragout   crust dough   oyster mushroom   parsley	<b>18.5</b>
<b>Beef tataki</b>	Jerusalem artichoke   smoked crème fraîche   shiitake   sumac	<b>19</b>
<b>Artichoke</b> 🍃🌱	Parsnip   gherkin   onion   mustard	<b>18.5</b>
<b>Cremeux of cepes</b> 🍃	Duxelle   celeriac structures   hazelnut	<b>17.5</b>
<b>Carrots</b> 🍃	Marinated carrots   XO   sambai   shallot   basil	<b>18.5</b>

## Hot

<b>Salmon trout</b>	Herb crust   sauerkraut   creamy orzo   Zeeuwse mussel	<b>23.5</b>
<b>Cod</b>	Risotto   lime   prawn   salty vegetables   miso lacquer	<b>23.5</b>
<b>Redfish</b>	Green cabbage   smoked mousseline   citrus beurre blanc	<b>22.5</b>
<b>Rouleau of chicken</b>	sweet potato structures   sauce of hazelnut	<b>21.5</b>
<b>Veal cheek</b>	Broad beans   shimay   potato cracklings   chives black garlic sauce	<b>23.5</b>
<b>Flat iron steak</b>	Pommes dauphine   green asparagus   sauce of morels	<b>25</b>
<b>Salsify</b> 🍃	Mousseline   poached egg   oyster mushroom   smoked almond	<b>19.5</b>
<b>Ravioli</b> 🍃	Duxelle   trompette de la mort   sauce of arugula	<b>21.5</b>
<b>Risotto</b> 🍃🌱	Green herbs   sugar snaps   Parmesan cheese   tomato	<b>19.5</b>

## Sweets

<b>"Bokkenpootje"</b>	Cherry   vanilla   dark chocolate	<b>14.5</b>
<b>Crème brûlée</b>	White chocolate   speculoos   stroopwafel   stewed pear	<b>14.5</b>
<b>Ile flottante</b>	Crème anglaise   pavlova   caramel   yuzu	<b>14.5</b>
<b>Scroppino</b>	Prosecco   wodka   orange ice cream	<b>17.5</b>
<b>Homemade chocolates</b>	Bross/caramel   bastogne/5 spice   pistachio/ginger (per piece)	<b>3.75</b>
<b>Cheese platter</b>	A selection of Dutch cheeses   quince   apple syrup nut bread	<b>19.5</b>
<b>Café Royale</b>	Coffee of your choice with homemade friandises	<b>8.5</b>

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