

AMUSES

GREEN OLIVE

tomato - basil - vermouth

PARMESAN

black pepper - Arbequina 'priorat' olive oil *

BRIOCHE "EEL FROM IJSSELMEER"

aioli - wasabi

CORNETTO

chu-toro - gooseliver - truffle

OYSTER GILLARDEAU

green apple - sorrel

RALF BERENDSEN MENU

NORTH SEA CRAB - GOOSELIVER

green apple - smoked almond - myoga

RED MULLET

White grapes - tabouleh - octopus - ajo blanco

JOHN DORY

broad beans - pumpkin seed - Imperial Heritage Caviar

SWEETBREAD

sturgeon - chives - celery

LAMB FROM ZARAGOZA

eggplant - tempeh - basil - "tom kha kai"

WILD STRAWBERRY

aspargus - goatmilk - woodruff

COUPE BRESILIEUNE BY RALF BERENDSEN

sesam - matured soy sauce - karamel

SUPPLEMENT

LANGOUSTINE*

"Signature dish 12,5 years Ralf Berendsen"

lemongrass - curry

(*possible to change instead of the sweetbread)

+ 35 €

REFINED CHEESE

from our chariot

(or instead of dessert)

+ 15 €

CHARIOT DE FRIANDES

MELLOW CAKE

CANNELE DE BORDEAUX

FRANGIPANE

STRAWBERRY PIE

TRUFFLE BOLLINGER

PRALINES