

# A la Carte

## Starters

Norwegian Salmon €29.50

Lukewarm Norwegian salmon with white cabbage, palm kale, and a creamy Pernod sauce

Tuna Chef's Signature\* €34.50

Two preparations of tuna with tomato, chorizo, and anchovy cream

Wild Boar & Foie Gras €29.50

Wild boar pâté en croûte with pistachio, truffle, and foie gras

## Fish Dishes

Dover Sole €29.50      main course €42.50

Dover sole with eel from Lake IJsselmeer, salsify, Boechout mussels, and a Ras el Hanout sauce

Cod €29.50      main course €42.50

Slow-cooked cod with Jerusalem artichoke, winter purslane, and a lemongrass sauce

Langoustine €60.00

Langoustine prepared two ways: tartare and pan-seared langoustine with carrot & mango and a Tom Kha Kai sauce

## Meat Dishes

Sweetbread €39.50      main course €47.50

Crispy sweetbread with pumpkin textures and red wine sauce

Anjou Pigeon €39.50      main course €47.50

Carcass-roasted Anjou pigeon with various beet preparations, liver cream, and pigeon sauce

Entrecôte      main course €47.50

Rubia entrecôte with BBQ pointed cabbage, yogurt, and mustard

# A la Carte Vega

## Starters

Kohlrabi €29.50

Kohlrabi with white cabbage, palm kale, and a creamy Pernod sauce

Tomato €34.50

Tomato prepared in various ways, Thai basil cream, and a coconut and ginger sauce

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## Intermediate Dishes

Black Trumpet Mushroom (Trompette de la Mort) €29.50

Ravioli of black trumpet mushroom with salsify, hazelnut, winter truffle, and Parmesan sauce

Celeriac €29.50

Celeriac with various preparations of Jerusalem artichoke and a lemongrass sauce

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## Main Courses

Pumpkin €42.50

Pumpkin spaghetti with pumpkin seed sauce

Beetroot €47.50

Dry-aged beetroot with various beet preparations and a garlic sauce