

EXEMPLE A LA CARTTE

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

SNACKS

Oyster Special, Mignonette	6
Oyster Special, Beurre Blanc, Bacon	7
Focaccia, Salted Butter	6
Blini, Antonius Caviar	19
Blini, Crème Fraîche, Lemon	7

STARTERS

Langoustines, Hollandaise, Blackcurrant Leaves	32
Zeeland Hamachi, Carrot, Parsley Root	26
Žurek, Black Garlic, Wieringer Beans, Marjoram (Black Truffle 15)	22
Pierogi, Potato, Antonius Caviar	27

MAIN

Zeeland Brill, Beurre Blanc, Trout Caviar, Artichokes	40
Wild Duck, BBQ Sauce, Croquette	42
Gnocchi, Basil Pesto, OG Kristal	29

DESSERT

Cheese Selection	15
Focaccia Ice Cream, Antonius Caviar	19
‘Snickers’	14
Dame Blanche	14

EXAMPLE MENU

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

MENU WINTER '25

Fish bouillon, Huacatuy Oil

Seasonal Inspirations

Focaccia, Yeast Butter

Zeeland Hamachi, Carrot, Parsley Root

Langoustine, Hollandaise, Blackcurrant Leaves

Żurek, Black Garlic, Wieringer Beans, Marjoram
(Black Truffle 15)

* Pierogi, Potato, Antonius Caviar *

Wild Duck, BBQ Sauce, Confit Leg Croquette

Palate Cleanser

Smoked Apple and Pear Infusion, Plum Seed Oil

Szarlotka, Vanilla Ice cream

Chocolate Prune, Sunflower Seed Cookie

5 moments 92

6 moments 111

Wine Pairing 31/54

Non Alcoholic 42

Supplement Cheese 10/15