Starters

Beef Tartare
Vanilla | Egg Yolk | Hazelnut

Feta
Dried Tomato | Fermented Strawberry | Red Onion

Snails — Chef's Favourite
Brioche | Little Gem | Veal Brain Cream

Light entremets

Ray Wing Fillet
Blueberries | Hibiscus | Lemon Verbena

Celtuse
Cucumber | Grapefruit | Goat butter

Rich entremets

Macadamia
Caramelized White Onion | Hay | Anise Hyssop
Extra pan-fried Duck Liver — *Supp. €5,-*

Lobster — *Supp. €5,-*
Watermelon | Chayote | Whisky Sauce

Cockscomb — Chef's Favourite
Dutch Grains | Cavolo Nero | Citrus-Poultry Jus

Main Courses

Striploin
Freekeh | Anchovy | Kiwi | Beef Jus

Wagyu A5 Striploin — *Supp. €30,-*
Freekeh | Anchovy | Kiwi | Beef Jus

Shakshuka
Fennel | Egg Yolk | Broad bean

Brill
Scallop | Gruyère | Salsify | Beef Marrow Beurre Blanc

Pre-desserts

Herring — Chefs Favorite
Dark Chocolate | Cacao Pod | Grapes

'Bokkenpoot' — *Supp. €5,-*
Vanilla | Dried Ham | Caviar | Parfait

Little Gem
Buckwheat | Tempura | Caramel

Desserts

Fennel
Lemon Balm | Dulse Sauvage | Raspberry

Selection of cheeses — *Supp. €8-*
Banana bread | Compote | Syrup

Lobster — *Supp. €8-*
Lychee | Raspberry | Catnip

EDEN

In this menu, I'm inspired by the season and local and regional availability, as well as by unfamiliar influences from further away. I'm giving my creative thoughts a free rein; in short, an adventurous menu. Along with the vegetarian dishes, it reflects our philosophy on food, by choosing dishes that don't (always) centre on fish or meat. We also prefer to use regional products whenever possible. With innovation and courage, you can truly let these products shine. Based on this vision, we've chosen to serve this menu with limited dairy use.

Taste, experience, and enjoy!

Herman Cooijmans

SELECTION MENU

3 courses	*€ 70,00*
4 courses	*€ 82,50*
5 courses	*€ 97,50*

Rules

The prices above are based on a menu including appetizers and bread with homemade butter. For menus of 3 courses or more, the price is also based on one main course, and one dessert per person. The rest is entirely up to you. Deviating from just one main course and/or one dessert is, of course, possible. There will be an additional charge for this.

The categories give an idea of the type of dish you'll order. You can choose from all categories, even more than once.

Don't feel like making a choice? Then go for our Prestige menu. Here you'll find the finest products, such as Japanese Wagyu A5, caviar, and lobster.

PRESTIGE MENU

2 courses	*€ 95,-*
3 courses	*€ 115,-*
4 courses	*€ 135,-*
5 courses	*€ 155,-*

*View the **wine list** with **non-alcoholic** and **matching wines** by the glass or one of the more than **300 bottles** of wine.*

JRE
JEUNES RESTAURATEURS