

# Gastronomic Expédition à la carte

## Starters

### **Burrata 16**

Tamarillo | cherry tomato | Pedro Ximenez | Basil

### **Ceviche Classic 18**

Sea bass | Aji amarillo | sweet potato | Citrus | Cilantro

### **Gamba Roja 23**

Chicha Morada | Verjus | Shisō | Pistachio

### **Korean Steak tartare 18**

62 degrees egg yolk | Bear's garlic | Puffed Rice | marrow

## Second Courses

### **Omelette 16**

Tomasu | Cepes | Dashi

### **Zeeland mussels 14**

Saffron | Madeira | Mustard | Parsley

### **Livar ribs 19**

Smoked eel | Beetroot | Bonito

## Main Courses

### **Half Canadian lobster 29**

### **Whole Canadian lobster 49**

Garlic | Parsley | Piment d'Espelette

### **Sautéed salmon 26**

Horseradish | Salmon trout caviar | Creme fraiche | Cucumber

### **Canadian black angus beef loin 29**

Chimichurri | Cherry tomato | Parsley

### **Nasu eggplant 25**

Balinese vinaigrette | Peanut | Cilantro

## Sides

Homemade fries **6.5**

Green asparagus | Hollandaise | Pata negra crumble **6.5**

Salad | Tarragon | Shallot | Cresson | Granny smith **6.5**

## **Desserts**

### **Madagascar vanilla ice cream 10**

Sereh | Cherry | Crumble

### **Valrhona dark chocolate brownie 11**

Mango | Passion fruit | Hazelnut

### **Selection of cheese from 'het Kaas Atelier' 17.5**

*We serve no more than four different dishes per course.  
Unfortunately, we cannot accommodate all allergies and dietary requirements.*

*We will serve you a water arrangement of €3.95 p.p.  
Please let us know if you would to order per bottle.*