

Aperitieven

€15 per glas

Champagne

Feneuil-Pointillart premier cru

Gin tonic

Hendrick's – Fever Tree Mediterranean tonic

French 75

Klassieke champagne cocktail met een gin twist

French martini

wodka - frambozenlikeur – ananassap

Espresso martini

wodka - koffielikeur – espresso

Negroni

gin - Campari – rode vermouthe

Le Hollandais

Chef's Selection

Gillardeau Oysters

lemon • shallot vinaigrette

€6 each

+ *caviar* €10

Ibérico Bellota

thinly sliced Spanish ham

€12

Escargots Bourguignonne

garlic • parsley • herb butter

€12

Sicilian Aubergine

Comté • black truffle

€10

Japanese Wagyu A5

langoustine • light jus

€15

+ *caviar* €10

Smoked Eel on Toast

Dutch shrimp • lemon • chives

€10

+ *caviar* €10

Chef's Selection Menu

Let yourself be surprised by the creations of the chef

Langoust & Iberico

Iberico ham | refined aioli | crispy Ratte potato chips

Gamba & Scallop

Dutch shrimp | Nolly Prat sauce

Sole & Smoked Eel

Barbecue leek (+ €10 caviar)

Bisque Langoustini

Mussels | finished with cognac and saffron (+ €10 caviar)

Lobster

Classic Hollandaise sauce

Japanese Wagyu A5

Puffed wild rice | ponzu | sesame (+ €10 caviar)

Dutch Lamb Rack

Eggplant | honey tomatoes | thyme | roasted garlic | rich lamb jus

Foie Gras

Calvados pear syrup

À LA CARTE MENU

STARTERS

Tuna sashimi – yuzu dressing, avocado, beetroot, crispy tapioca

Steak tartare – truffle, capers, cornichons, egg yolk

Beetroot millefeuille – onion compote, goat cheese, beurre blanc

INTERMEDIATE COURSES

Langoustine bisque – mussels, cognac, saffron

Dutch lamb rack – aubergine, honey tomatoes, thyme, roasted garlic

MAIN COURSES

Beef tenderloin – bone marrow, spinach, pommes fondant, red wine morel sauce

Pan-seared cod loin – baby pak choi, saffron risotto

Celeriac gratin – asparagus, hollandaise sauce, truffle, Parmesan

DESSERTS

Crème brûlée

French cheese selection – supplement €6

Chef's Menu

		Including wine pairing	Including premium wine pairing
3 courses	€58	€86	€94
4 courses	€70	€106	€118
5 courses	€80	€125	€140
6 courses	€88	€140	€158
8 courses	€100	€168	€188
10 courses	€115	€195	€215

The chef's menu can also be prepared fully vegetarian.
Do you have any allergies or dietary requirements? Please
inform our staff.

We are happy to accommodate your preferences where
possible.