



Chef's Menu

AMUSES



TUNA. CUCUMBER. SESAME.

LANGOUSTINE. DUTCH GREY SHRIMP. MANDARIN ORANGE.
< BAERII CAVIAR 5g €10,50 supplement >

SCALLOP. SEA BANANA. BACON & SHALLOT.
(HERMANO'S FAVORITE)

SEABASS. FRUITS DE MER. VADOUVAN. *

IBERICO. PORCINO. EGG YOLK. **
< AUTUMN TRUFFLE €9,50 supplement >

DUTCH BEEF. DIM SUM. SPRING ONION.

APRICOT. PISTACHIO. YUZU.

Extra course SWEETBREAD. GOCHUJANG. SUSHI RICE. €30,00
Extra course WAGYU A4. BLACK GARLIC. LEEK. €39,00

5 courses €103,50
6 courses €114,50*
7 courses €125,00**

Wine arrangement €52,00
Wine arrangement €62,00
Wine arrangement €72,00

Please be advised that all dishes may contain allergens.
Due to the complexity of our dishes, it is not always possible to replace certain ingredients.