



## À la carte

### Starter

HAMACHI. MANDARIN. MISO. €29,00

TARTARE. OYSTER MUSHROOM. SANBAIZU. €31,50  
< BAERII CAVIAR 5g €10,50 supplement >



### Entrée

SCALLOP. VIN JAUNE. XO SAUCE. €31,00

QUAIL. GOCHUJANG. KIMCHI. €30,00

SWEETBREAD. PEA. BACON. €35,00



### Main dish

SEA BASS. EEL. YUZU. €38,00

LAMB. WILD GARLIC. ASPARAGUS. €76,00

WAGYU A4. BRIOCHE. CAVIAR. €82,00



### Finishing touch

FOIE GRAS. APPLE. ALMOND. €35,00

COCONUT. BANANA. TEMPURA. €19,00

SELECTION OF DUTCH CHEESES. €23,00

For a complete dining experience, we recommend selecting a minimum of three à la carte dishes per person.

Due to the complexity of our dishes, modifications to certain ingredients may not always be possible.  
Please note that our dishes may contain allergens