

SEASONAL MENU

ENJOY THE GASTRONOMIC COOKING OF OUR KITCHEN LED BY
OUR CHEF CARLOS BLANKERS IN THEIR WEEKLY CHANGING
AND SEASONAL MENU.

SURPRISE MENU:

3 COURSES 45
4 COURSES 55

JRE

NEVER-ENDING PASSION MENU

DUTCH YELLOWTAIL	RAZOR CLAM • CHIVES POTATO • BEURRE BLANC
SMOKED EGGYOLK	ASPARAGUS • CHANTERELLE PARMESAN • HAZELNUT
NOORDSEA PLAICE *	SMOKED BUTTER • HAZELNUT MOUSSELINE • CHANTERELLE
ROE DEER FILLET	POLENTA • CHERRIES • ALMOND PARSLEY ROOT • CHOCOLATE

SUPPL. BLACK TRUFFLE – 15.-

CHEESE**	CHEESE OUR OWN WAY ”UN DESSERT SANS FROMAGE, EST UNE BELLE À QUI IL MANQUE UN ŒIL.”
PETIT GÂTEAU	APRICOT • GOAT YOGHURT VERBENA • GUAVE

4 COURSES	68	
5 COURSES	79	**
6 COURSES	90	*

STARTERS

DUTCH YELLOWTAIL • 28

RAZOR CLAM • CHIVES • POTATO • BEURRE BLANC

WESTLANDSE TOMATOES • 21.5

PEACH • BASIL • 'ZEVENAARSE' BURRATA



SUPPL. 1/2 LOBSTER – 25.-

MRIJ BEEF • 22.5

AUBERGINE • ARABICA • LENTILLES • SAKÉ

OESTERS 'DEGUSTATION' • 26.5

CLASSIC • SAVARIN'S ROCKEFELLER • CHAMPAGNE

ENTREMETS

LANGOUSTINE • 28

VONGOLE • PUMPKIN • VADOUVAN • COCONUT

SMOKED EGGYOLK • 21

ASPARAGUS • CHANTERELLE • PARMESAN • HAZELNUT



SUPPL. BLACK TRUFFLE – 15.-

MAINCOURSES

NOORDSEA PLAICE • 35

SMOKED BUTTER • HAZELNUT • MOUSSELINE • CHANTERELLE

DUCK BREAST FROM THE GREEN EGG • 42.5

CORN • MANCHEGO • GLENFIDDICH 15 YRS • CRANBERRY

POINTED CABBAGE IN ITS OWN ASHES • 30

CÈPES • KEFIR • BUTTERMILK • COURGETTE



 = VEGETARIAN DISHES

“ SAVARIN – STYLE ”

PERLE IMPERIAL CAVIAR 50 GR. - 95

BLINI'S • CRÈME FRAÎCHE

POCHED OYSTERS - 35

CHAMPAGNE • PARMIGIANO REGGIANO • BEURRE BLANC

SHORTRIB & 1/2 LOBSTER - 60

SMOKED DASHI BUTTER • PUMPKIN • CARROT

DESSERTS

SAVARIN'S CHEESE EXPERIENCE - 19.5

CHEESE OUR OWN WAY

”UN DESSERT SANS FROMAGE, EST UNE

BELLE À QUI IL MANQUE UN ŒIL.”

‘LINDEBIER’ -DE KOPEREN KAT | CUCUMBER - 15

KIWI • BANANA • KALAMANSI • GINGER

PETIT GÂTEAU - 15

APRICOT • GOAT YOGHURT • VERBENA • GUAVE

CHOCOLATE “SAVARIN” - 15

BUTTERMILK • LEMON THYME • BANYULS • CURRANT

PAIRIG WINES CHOSEN BY OUR SOMMELIER AT 8.5 PER GLASS

**PAIRING NON-ALCHOLIC ALTERNATIVES CHOSEN BY OUR
SOMMELIER AT 8.5 PER GLASS**