

IN DE OUDE WATERMOLEN

Starters

-  **Salmon | Jan van As** 18
House-smoked | green asparagus
horseradish | puff pastry
-  **Vitello | Peters Farm** 16
Slow-cooked | mackerel
ponzu-sesame cream | shiso leaf | nori
-  **Tartar | Piet van den Berg** 18
Beef | Korean pear | gochugaru
egg yolk | little gem | sweet potato chips
-  **Burrata** 14
Watermelon | strawberry
mint foam | hazelnut dukkah

Special

- Swordfish** 18
Tataki | pickled rhubarb | kimchi mayonnaise
fennel bulb & blossom | macadamia nut

Intermediate Courses

- Lobster bisque** 14
Smoked carrot | fennel bulb
Dutch shrimp | orange zest
- Scallop** 22
Pan-seared | pea puree
lemon beurre blanc | mint gremolata
bread | Livar bacon
- Veal cheek** 24
Confit shallot | coffee veal jus
celery | celeriac mousseline
-  **Chioggia beets** 2
Puffed | cashew cream
salsify chips | smoked beet vinaigrette

Wine pairings

Specially selected for each course

2-Gänge-Weinbegleitung	19
3-Gänge-Weinbegleitung	28
4-Gänge-Weinbegleitung	35
5-Gänge-Weinbegleitung	40

 Vegan  Vegetarian  Conscious Bilderberg

Do you have a food allergy or intolerance? Please inform our staff.

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Main Courses

Main courses are served with seasonal garnish,
possibly from the Netherlands.

Watermolen Special

Lamb saddle

Fried | lavender-garlic lamb stock
marinated oyster mushrooms
potato mousseline
29

 **Oranjestroom | Johan Leenders** 26
Pan-seared | poultry jus
rainbow carrot | truffle mousseline

 **Fish of the day | Jan van As** 28
White seasonal fish | beurre blanc
samphire | parsnip

 **Oudwijkse Fiore Cheese** 24
Gnocchi | roasted bimi
vegan bacon crumble | Parmesan

 **Veal entrecôte | Piet van den Berg** 32
Black summer truffle | veal jus
green asparagus | polenta

Side Dishes

 **Fries** 5
With skin fried | rosemary salt

 **Luxury fries** 8
With skin fried | Parmesan
truffle mayonnaise

 **Seasonal vegetables of the day** 8
Chef's surprise

 **Green salad** 5
Classic vinaigrette

 **Polenta** 7
Fried | arugula

Desserts

 **Macaron** 14
Pistachio | Earl Grey | ice cream
chocolate | vanilla sauce | pistachio crumble

 **Chocolate** 14
Modern Dame Blanche
Bourbon vanilla ice cream | chocolate sauce

 **Lemon meringue** 14
Ice cream cake | lemon crèmeux
Breton cookie | blueberries

 **Cheese** 18
Chimay Le 1862 | Brugse Blomme
Pas de Bleu Bio | De Echte Limburger
Brie de Meaux Hennart AOP