

Menu gourmand

Starters

MRIJ beef

Steak tartare | 69-degree egg yolk | piccalilli | sourdough

Sea bass

Ceviche | citrus caviar | cucumber | pomegranate

Intermediate course

Oranjestad chicken broth (Johan Leenders)

Chestnut mushroom | rillette | brioche | chive mayonnaise

Langoustine bisque

Rouille | fennel | prawn | tomato salsa

Main Courses

Grass-fed beef

Thyme jus | zucchini | baby carrot

Salmon

Beurre blanc | green peas | mussels

Desserts

Cherry Noir

Almond sponge | vanilla mousse | strawberry

Brownie

Passion fruit | almond | caramelized hazelnut

Menu prices: two, three or four courses 39 – 49 – 59 euro.

