

DINNER

Starters and Snacks

Oyster with potato and shallot vinaigrette (per piece) 4.5

Potato bread with horseradish butter 6.5

Hard boiled eggs with potato rouille and crispy chili oil 5.5

Fennelseed sausage from Brandt & Levie with mustard and pickles 11.5

Potato cheese croquettes with green pepper mayonnaise 6

Oyster mushroom tempura with soy sesame dressing 8

Fries from 'De Patatgeneratie' with garlic mayonnaise 5

Sharing Dishes

Crispy '1000 layer' potato terrine with samphire mayonnaise 6.5

The OG smashed potato with zhug, yoghurt and chili-oil 9.5

Sea bass ceviche with sweet potato crisps, red onion and leche de tigre 14.5

Roasted jerusalem artichoke with ajo blanco, fermented grapes and almond crumble 12

Braised oxtail with hummus, spicy chickpeas and sesame 16.5

Violet artichoke with romesco, potato confit and hazelnut 14.5

Breaded eggplant with shii take XO sauce, potato-peanut crumble, cilantro, and couscous 16.5

Cauliflower in a tandoori hazelnut crust with beurre noisette 13.5

Asparagus salad with new potatoes, wild garlic, cured egg yolk and hazelnuts 15.5

Dessert

Purple cheesecake, blood orange and sorbet of sweet potato and cardamom 11.5

Chocolate mousse with caramel, macadamia and coconut sherbet 11.5

Selection of Dutch cheeses (3 pc.) with nutbread and compôte 11.5

Do you have food allergies? Please let us know.