

S E N S E S

restaurant

WHITE

2024 Caillou 6.50
France, South West, 100% Sauvignon Blanc

2025 Fillaboa Atlantik 10
Spain, Rías Baixas, 100% Albariño

2023 Macôn-Villages Les preludes 9
France, Burgundy, 100% Chardonnay

2025 Gavi di Gavi Minaia 8.50
Italy, Piemonte, 100% Cortese

2024 Geierslay 9
Germany, Mosel, 100% Gewürztraminer

2024 Gustave Lorentz 9.50
France, Alsace 100% Pinot blanc

ROSÉ

2025 Folie d'Inès Domaine Saint Andre 7.50
France, Languedoc, 60% Grenache, 40% Cinsault

RED

2023 Terres de Granites 9
France, Beaujolais, 100% Gamay

2022 De Moya, Justina 7.50
Spain, Valencia, 90% Bobal, 7 % Cabernet, 3% Syrah

2022 Caillou 6.50
France, South West, 100% Malbec

APERITIVES

N.V - Gales, cuvée premiere, Rosé Brut 11

Luxembourg, 100 % Pinot Noir

N.V - Michel Genet, Blanc de Blancs Brut Spirit 19

France, Champagne, 100% Chardonnay

Gran Barón, sparkling 0.0% 8.5

Spain, Catalunya, 100% Macabeo

Yuzu martini 16

Signature cocktail

Whisky sour 14

Negroni 16

BITES

Zeelande Creuse Oyster 4
Signature dressing with coconut and calamansi

Zeeland Creuse Oyster gratiné 5
Leek, pickled trout eggs and bearnaise

Zeeland Creuse Oyster royal 8
With Ocietra caviar, crème fraîche and chives

Langoustine 9
Brioche, trout eggs, langoustine emulsion

Sourdough bread from "Bakkerij Wolf" 6
Opgeklopte tofu à la Café de Paris

STARTERS

Grey mullet from the Waddenzee 18
Raw with silky tomato, basil and tapioca

Grass-fed Dutch bavette from De Lindenhoff 19
Tartare with miso, sambai and crispy pommes allumettes

Kohlrabi (V) 15
Bergamot ponzu, lovage and daikon

IN BETWEEN

Green peas (V) 18
Grilled over hot coal, cuttlefish, shiso and mint oil

Maitake mushroom (V) 18
In tempura, with Zeeland oyster emulsion and oyster leaf

MAINS

Grass-fed Dutch Rib-eye from De Lindenhoff 28
Grilled endive, umeboshi, béarnaise and potato rösti (150 gr)

Red snapper 27
Carrot duxelles, katsuobushi and Américaine sauce

Beetroot (V) 22
Roasted in coal, tonburi and raspberry "beurre" rouge

DESSERTS

Dutch cheese selection from Kaasfort Amsterdam 14

Chocolate 14
Poached pears, hazelnut and miso foam

Clafoutis 14
Apricots, almonds and vanilla ice cream

(V) Vegetarian or vegan possible. Please inform us of any allergies

MENU ALL-IN

Our All-in menu includes apéritif, chef's menu, wine pairing, water, coffee or tea, friandise and digestive

6 courses **185**

CHOICE MENU

Choose your starter, main and dessert
Our menu is served with amuses, bread and pré dessert

3 courses **60**

CHEFS MENU

Chefs' selection
Our menu is served with amuses, bread and pré dessert

4 courses **75**

5 courses **85**

6 courses **95**

Wine pairing **9**

Water service **5.50**

Soft pairing **7**