

STARTERS

MACKEREL

Dashi, bergamot and basil

NORWEGIAN SCALLOPS

Tomyum, yuzu and sesame

LANGOUSTINE

Pumpkin, kaki and North Indian spices

KALUGA CAVIAR

Tête de veau, turnip cabbage and parsley

TURNIP CABBAGE

Winter truffle, Piedmont hazelnuts and Madeira

MAIN COURSES

MONK FISH

Jerusalem artichoke, clementines and albufera

TURBOT

Binchotan, eggplant and chives

VENISON

Savoy cabbage, bacon and pistachio

DUTCH DAIRY COW

Okonomiyaki, kombu and kimchi

SWEETBREAD

White onions, egg yolks and winter truffle

MENU BORD'EAU NATURAL DINING

AMUSES BORD'EAU

Matured dairy cow with celeriac, truffle and hazelnut

Gillardeau oyster with ham and kale

Smoked salmon with cherry vinegar and sakura blossom

Sea-urchin with white soja, szechuan pepper and coriander

North sea crab with fermented carrot, kumquat and citrus marigold

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NORWEGIAN SCALLOPS

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LANGOUSTINE

Pumpkin, kaki and North Indian spices

KALUGA CAVIAR *

Tête de veau, turnip cabbage and parsley

MONK FISH

Jerusalem artichoke, clementines and albufera

VENISON

Savoy cabbage, bacon and pistachio

SELECTION OF DUTCH CHEESES *

ROSE

Lychee, beetroot and goat cheese

6 courses Bord'Eau natural dining

8 courses Bord'Eau natural dining *

In order to accommodate your wishes, we will take your personal preferences into account.
In case of allergies, please let us know.

MENU BORD'EAU VEGETARIAN EXPERIENCE

STARTERS

PUMPKIN
Bergamot, basil and radish

JERUSALEM ARTICHOKE
Grapefruit, hazelnuts and vanilla

SAVOY CABBAGE
Green olive, gruyere and pistachio

MAIN COURSES

VORONA BEETROOT
Parsnip, cherry vinegar and sakura blossom

CAULIFLOWER
Turnip cabbage, black truffle and almond

CELERIAC
Bordelaise of vegetables and black olives

AMUSES BORD'EAU

Nori with sesame and ponzu
Cabbage with green pepper and parsley
Celeriac with hazelnut and black garlic
Potato with crème fraiche and coffee
Fermented carrot with kumquat and citrus marigold

PUMPKIN
Bergamot, basil and radish

JERUSALEM ARTICHOKE
Grapefruit, hazelnuts and vanilla

SAVOY CABBAGE
Green olive, gruyere and pistachio

VORONA BEETROOT
Parsnip, cherry vinegar and sakura blossom

CAULIFLOWER *
Turnip cabbage, black truffle and almond

CELERIAC
Bordelaise of vegetables and black olives

SELECTION OF DUTCH CHEESES *

ROSE
Lychee, beetroot and goat cheese

6 courses Bord'Eau natural dining

8 courses Bord'Eau natural dining*

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Winter truffle, Piedmont hazelnuts and Madeira

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Jerusalem artichoke, clementines and albufera

TURBOT

Binchotan, eggplant and chives

VENISON

Savoy cabbage, bacon and pistachio

DUTCH DAIRY COW

Okonomiyaki, kombu and kimchi

SWEETBREAD

White onions, egg yolks and winter truffle

MENU BORD'EAU NATURAL LUNCH

AMUSES BORD'EAU

Matured dairy cow with celeriac, truffle and hazelnut

Gillardeau oyster with ham and kale

Smoked salmon with cherry vinegar and sakura blossom

Sea-urchin with white soja, szechuan pepper and coriander

North sea crab with fermented carrot, kumquat and citrus marigold

MACKEREL

Dashi, bergamot and basil

NORWEGIAN SCALLOPS **

Tomyum, yuzu and sesame

MONK FISH *

Jerusalem artichoke, clementines and albufera

VENISON

Savoy cabbage, bacon and pistachio

SELECTION OF DUTCH CHEESES

Supplement 18

ROSE

Lychee, beetroot and goatcheese

3 courses Bord'Eau natural lunch

4 courses Bord'Eau natural lunch *

5 courses Bord'Eau natural lunch **

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MENU BORD'EAU VEGETARIAN EXPERIENCE

STARTERS

PUMPKIN
Bergamot, basil and radish

JERUSALEM ARTICHOKE
Grapefruit, hazelnuts and vanilla

SAVOY CABBAGE
Green olive, gruyere and pistachio

MAIN COURSES

VORONA BEETROOT
Parsnip, cherry vinegar and sakura blossom

CAULIFLOWER
Turnip cabbage, black truffle and almond

CELERIAC
Bordelaise of vegetables and black olives

AMUSES BORD'EAU

Nori with sesame and ponzu
Cabbage with green pepper and parsley
Celeriac with hazelnut and black garlic
Potato with crème fraiche and coffee
Fermented carrot with kumquat and citrus marigold

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JERUSALEM ARTICHOKE *
Grapefruit, hazelnuts and vanilla

CAULIFLOWER
Turnip cabbage, black truffle and almond

CELERIAC **
Bordelaise of vegetables and black olives

SELECTION OF DUTCH CHEESES
Supplement

ROSE
Lychee, beetroot and goat cheese

3 courses Bord'Eau natural lunch

4 courses Bord'Eau natural lunch *

5 courses Bord'Eau natural lunch **

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