

'TIME CREATES CREATIVITY'

Bas van Kranen - Executive Chef

A LA CARTE

LIGHT & FRESH

NORWAY LOBSTER 36
Fermented carrots with passionfruit

DUCK LIVER 28
Rhubarb with green almond and
lemon thyme

STEAMED OYSTER 38
Minerals and aromas from the sea

NORWEGIAN SALMON 'IKURA ' 25
Young radishes, pomegranate and
cherry blossom

RED MULLET 28
Pomegranate ' leche de tigre '

RICH & FULL

TURBOT 50
North Sea crab, almond and
green asparagus
* Supplement Asetra kaviaar 10 grams 30

SEA BASS 52
Roasted pepper with boquerones and basil

ANJOU PIGEON 54
Celery with smoked bacon, mustard and
lovage

KAMPER LAMB 48
White asparagus, salty herbs and shrimps
from the Waddenzee

BEETROOT ' BORDELAISE ' 36
Douglas fir, oat milk and roasted grains

MENU

TERROIR & OCEAN

NORWEGIAN SALMON 'IKURA'
Young radishes, pomegranate and cherry
blossom

STEAMED OYSTER *
Minerals and aromas of the sea

SEA BASS
Roasted pepper with boquerones and basil

NORWAY LOBSTER *
Fermented carrots with passionfruit

BEETROOT 'BORDELAISE '
Douglas fir, oat milk and roasted grains

KAMPER LAMB
White asparagus, salty herbs and shrimps from
the Waddenzee

HONEYCOMB
Fermented apricots with celeriac and Guernsey
milk

5 gangen 98
7 gangen 128 *

SOIL & NATURE

FLEUR DE ZUCCHINI
Tomatoes with raspberry and goat's yogurt

WHITE ASPARAGUS
Fermented radish, pomegranate and
watermelon

PERFECT FARM EGG *
Seasonal mushrooms with chervil and lemon

DUTCH POTATOES
Smoked with salty herbs and plankton

BEETROOT ' BORDELAISE '
Douglas fir, oat milk and roasted grains

BLEU DE RÉGALIS *
Preserved winter truffle with muscat grapes

HONEYCOMB
Fermented apricots with celeriac and Guernsey
milk

5 gangen 88
7 gangen 118 *