

## 'TIME CREATES CREATIVITY'

Bas van Kranen - Executive Chef

### A LA CARTE

#### LIGHT & FRESH

FERMENTED CARROT 25  
Goat's butter, saffron  
and citrus marigold

LANGOUSTINE 30  
Indian spices and pumpkin 'tortellini'

DUCK LIVER 26  
North Sea crab, apple  
and green olives

SCALLOPS 30  
Thai shrimp consommé, sesame  
and yuzu

LOBSTER 30  
'Frozen souffle' from mara de bois  
strawberry & fermented tomato

ASETRA CAVIAR 65  
Roasted Wagyu tartar, parsley stems  
and horseradish

#### RICH & FULL

TURBOT 54  
Sauce 'de tête', celeriac dimsum  
and lemon scent

ATLANTIC COD 45  
Fragrance of the ocean

ANJOU PIGEON 54  
Puntarella, toasted grains  
and hop flowers

TOURNEDOS ROSSINI 85  
Matured tenderloin, black truffle  
and foie gras

VENISON 58  
Charcoal beet, muscat grapes  
and walnut

### MENU

#### TERROIR & OCEAN

FERMENTED CARROT  
Goat's butter, saffron and citrus marigold

LOBSTER  
Mara des bois strawberries, tomato and verbena

ATLANTIC COD \*  
Fragrance of the ocean

TURBOT  
Sauce 'de tête', celeriac dimsum and lemon scent

VENISON  
Charcoal beet, muscat grapes and walnut

DUCK LIVER \*\*  
North Sea crab, apple and green olives

DAMASCUS ROSE  
Lychee, beetroot and goat's cheese

5 courses 88  
6 courses 108\*  
7 courses 128\*\*

#### SOIL & NATURE

FERMENTED CARROT  
Goat's butter, saffron and citrus marigold

BURRATA \*  
Winter truffle, Williams pear, brandy and hazelnut

CHARCOAL BEET  
Charolais, red berry, sage and apple

YOUNG LEEK  
Potato, horseradish and parsley

CABBAGE  
Comté, umeboshi and beurre noisette

CELERIAC \*\*  
Green olives, salted lemon and almonds

DAMASCUS ROSE  
Lychee, beetroot and goat's cheese

5 courses 88  
6 courses 108\*  
7 courses 128\*\*