

## MENU 6 COURSES - 135

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Sea bass fillet – panna cotta tom ka kai – bundle mushroom

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Scallop – Jerusalem artichoke tartare – hazelnut

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Wild prawn – pandan flan – sauce 'armoricaine'

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Truffle mousseline – marble of lardo di Colonnata and bresola

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Quail – rilette – polenta – gravy

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Dutch strawberries – elderflower sorbet - namelaka



## LUNCH MENU – 75

### 3 course choice

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Sea bass fillet – panna cotta tom ka kai – bundle mushroom

or

Coquille – Jerusalem artichoke tartare – hazelnut

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Wild prawn – pandan flan – sauce 'armoricaine'

or

Truffle mousseline – marble of lardo di Colonnata and bresola

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Quail – rillette – polenta – gravy

or

Wagyu flat iron steak – pulled beef – polenta – gravy

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### *EXTRA*

Dutch strawberries – elderflower sorbet – namelaka / 14

Cheese assortment / 22

## MENU 4 COURSE - 95

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Sea bass fillet – panna cotta tom ka kai – bundle mushroom

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Truffe mousseline – marble of lardo di Colonnata and bresola

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Wagyu flat iron steak – pulled beef – polenta – gravy

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Dutch strawberries – elderflower sorbet – namelaka

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## A LA CARTE

Starter – 33

Main course – 42

Cheese assortment - 22