MENU

*LUXURY PRESTIGE MENU
Do you want to pamper yourself even more?
You can expand your menu with additional Oosterschelde lobster, crispy veal sweet breads

SEABASS tomato sorbet, basil, black olive, lime, Oosterschelde seasalt

OKONOMIYAKI watermelon, kimchi, pickled radish, bapao **sweetbreads of lobster 9,50 p.p.*

MUSSELS foglie verdi, pecorino romano, garlic, parsley, pickled lemon

VITELLO RICCIOLA roastbeef local veal, Kingfish, anchovy cream, capers, sourdough

BEEF BAVETTE bocoles, corn, beans, jalapeño, tomato, chorizo, piccadillo

LIQUORICE & FRUIT strawberry, anise, sorbet, Thai basil, carrot-yuzu

PIÑA COLADA marinated pineapple, coconut icecream, vanilla, citrus, sticky kafir-coconut rice

4-courses 63,00 Seabass-Okonomiyaki-Beef-Liquorice&Fruit
5-courses 72,00 Seabass-Okonomiyaki-Mussels-Beef-Liquorice&Fruit
6-courses 81,00 Seabass-Okonomiyaki-Mussels-Kingfish-Beef-Liquorice&Fruit
7-courses 90,00 ALL THE WAY!

Expand the menu with a selection of **Cheese**, membrillo and raisin bread 14,00 p.p.
Cheese instead of dessert is 8,50 extra p.p.

Do you prefer just **fish**, **meat** or **vegetarian**? Mention this with your reservation
Other changes in the menu could cost extra.

Do you have **allergies** or **diet wishes** please let us know in advance when you book your table.
For every diet or allergie wishes we didn't know in advance we charge a supplement p.p. extra.

Our dishes could contain products who are not mention at the menu.
In our kitchen we use: nuts, lactose, clams/shellfish, gluten, egg,
fish, peanut, soja, celeriac, mustard, sesame, lupine

PAIRING WINES
4-COURSES 33,00 / 5-COURSES 41,00 / 6-COURSES 49,00 / 7-COURSES 57,00

JRE
JEUNES RESTAURATEURS

APERITIEF BITES:

Zeeuwse Oyster: *-NATURAL OR CHEFS SPECIALITY**   a piece **4,25**
*Cucumber, cilantro, passion fruit, wasabi, ginger and Chardonnay vinegar

- Kouignette with sweet onion and Iberico Pata Negra ham   a piece **8,50**

- Pani Puri smoked salmon and cream cheese, fresh herbs, 2 pieces   **8,50**