



EIGHTEEN SIXTY EIGHT

Chef Yankale Turjeman

Starters

White root vegetable velouté
pearl barley & black truffle salad
52

110gr. Grilled Lamb Skewer
roasted garlic & lemon thyme cream
58

Endives & Greens
pears in white wine, hazelnuts & berries vinaigrette
52

Fennel in Textures
confit, cream & pickled, red grapefruit & licorice crumble
45

Butcher's Cut
mushroom stew, morel mushrooms & spinach
68

Atlantic Salmon Carpaccio
mustard seed oil, beetroot, porcini aioli, crispy black lentils
52

Calf's sweetbreads Lasagne
caramelized shallots & jerusalem artichoke cream
65

Veal Tongue & Cheek
root vegetables, pistachio tahini, beef jus
58

Foie Gras
seared foie gras, pears in red wine foam, winter basil
95





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Main Courses

Mushroom Farfadelle
wild mushroom cream, celery, white truffle oil
85

Half a Duck
earl grey infused breast, duck thigh 8 hours 70 degrees,
granny smith broth, carrot cream
135

A Different Hamburger
minced entrecôte, grilled tomato sauce, homemade pickles, potato mille-feuille
86

Organic Chicken
red onion cream, black lentil stew, chicken shwarma, salty caramel sauce
92

28 Day aged Entrecôte
bonfire baked potato, hot mustard sauce, bone marrow
135

Atlantic Salmon Fillet
coconut milk broth, swiss chard, avocado & coriander salsa
98

Sea Bass Fillet
smoked wheat & paprika casserole, jerusalem artichoke, salsa verde
125

Beef Fillet
confit of jerusalem artichoke & radishes, beetroot cream, "waffle cut potatoes"
145

Lamb Three Ways
chop on pea purée, winter casserole, shepherd's pie
145

