

MENU

Three courses | € 39,95

STARTERS Twelve euros and seventy cents*

Smoked Salmon, Anchovy Mayonnaise, Fennel Seed, Chicory & Soft cooked Egg

Snails in two ways: Cooked in Garlic, Curry and Cognac Butter, and Lightly Smoked like Beer Fritters

Smoked Beef Carpaccio, Crunchy Potato, Mushrooms, Old Gouda, Shallots & Capers

Café Cliché Steak Tartar, Amsterdam Pickles, Sourdough Crackers, Basil Crème & Crispy Potato

Pumpkin Soup with Indian Spices, Caramelised Pumpkin Seeds, Fresh Goat Cheese & Fresh Mint (vegetarian)

Spicy Tuna, Nori Crackers, Avocado, Wasabi Mayonnaise & Crispy Shrimps

Avocado, Beech Mushroom, Horseradish, Ponzu & Green Apple (vegetarian)

MAINS Twenty-two euros and seventy-five cents*

Pan-fried Sweetbread, Aceto Balsamico, Shallots, Cauliflower & Kafir Lime

BBQ Entrecote Steak (250g) with Mustard Bearnaise (four euros supplement)

Mirin Glazed Ribs, Garlic, Sesame & Stir-Fried Cucumber

Leek Cooked in Butter with Truffle, Egg and Sourdough Croutons (vegetarian)

Cod, Fresh Fennel and a Sauce from Lobster and Tonka Bean

Gratinated Mussels, Tomato, Chili & Lemongrass

Pan Fried Eel on the bone, Citrus Glace & Herb Salad (four euros supplement)

DESSERTS Eight euros*

Vanilla Ice Cream, Caramel, Peanut & Dark Chocolate Sauce

Dark Chocolate in Five different ways

Cheese selection from our Neighbour 'Gewoon Kaas' (€5,- supplement)

Roasted Spiced Pineapple, Rum & Raisin Ice Cream, Coconut Cream & Brandy Snap

Honey Meringue, Lemon Curd, Preserved Blackberries & 'Bitterkoekjes' Ice Cream

*Price per dish outside of three course menu | All mains are served with a portion of handcut fries and butter lettuce.