

MENU

Three courses | € 42,50

STARTERS €14,00*

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

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

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

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

Avocado, Beech Mushroom, Horseradish, Ponzu & Green Apple (v) (- €1,00)

Whitefish, Shrimp & Octopus Ceviche, marinated in Strawberry & Wasabi; Avocado, red Onion & Cilantro

MAINS €24,00*

Rack of Lamb roasted in Sesame-Mustard, Aubergine, Goat Cheese and Lime-Yoghurt

Veal Tenderloin with Truffle-Hollandaise (+ €4,00)

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

Stuffed Morel Mushrooms, Peas, Basil, Rice-Pasta, Parmesan (v)

Codfish, 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 (+ €4,00)

DESSERTS €8,00*

Vanilla Ice Cream, Caramel, Peanut & Dark Chocolate Sauce

Cheese selection from our Neighbour 'Gewoon Kaas' (+ €5,00)

Strawberries marinated in Honey-Rhubarb juice, Tarragon, Yoghurt Ice Cream

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.