



# All-the-way

15 preparations

‘Groentetuin’ / groenten / kruiden / bloemen / amandel

Zeeuwse oester / champagneroom / aliumolie / boerenkool / ananas

MRIJ rund / beignet / linzen / kappertjes / augurk / bruinwier

Langoustine / komkommer / geitenzuivel / gazpacho / dille

Hamachi / kersenbloesem / kombucha / citrus / ponzu / kombu

Henne-eitje / Noordzeekrab / aardappel / creme fraîche / goudsbloem

Brioche / tonijn / paling / pittige avocado / hennepzaad

Tempura shiso / gele curry / sparerib / ansjovis / spekbokking

Paddenstoel rassen / ossenstaart /open ravioli / zandhaaibuik / soya crème

Kabeljauw / tomaat / gerookte aardappel / witte boon / maggiplant / koolrabi

Kreeft / mossel kerrie / gekonfijte sjalot / meloes ui / asperge / zeewier

Kwartel / bonen soorten / nashi peer / tandoori / pompoen

Lam / rettich / courgette / limoen / dragon / lamsstoof

Rabarber / tonkaboon / zwarte thee

Honing / passie / witte chocolade / gele paprika / Gin&Tonic

## LUNCH MENU'S

6 bereidingen / preparations € 100 pp

8 bereidingen / preparations € 125 pp

10 bereidingen / preparations € 150 pp

12 bereidingen / preparations € 175 pp

Extra gang kaas € 25 pp

Water, plat of bruisend € 9,5 pp

All our dishes may contain traces of allergens. Please inform us in advance of your allergy or intolerance when making your reservation, otherwise we won't be able to accommodate your wishes.

# All-the-way

15 preparations

‘Vegetable garden’ / vegetables / herbs / flowers / almond

Zeeland oyster / champagne cream / aluminum oil / kale / pineapple

MRIJ beef / fritter / lentils / capers / gherkins / brown algae

Langoustine / cucumber / goat's dairy / gazpacho / dill

Hamachi / cherry blossom / kombucha / citrus / ponzu / kombu

Hen egg / North Sea crab / potato / crème fraîche / marigold

Brioche / tuna / eel / spicy avocado / hemp seed

Tempura shiso / yellow curry / sparerib / anchovies / bacon roast

Mushroom varieties / oxtail / open ravioli / sand shark belly / soy cream

Cod / tomato / smoked potato / white bean / lovage / kohlrabi

Lobster / mussel curry / candied shallot / meloes onion / asparagus / seaweed

Quail / bean varieties / nashi pear / tandoori / pumpkin

Lamb / radish / zucchini / lime / tarragon / lamb stew

Rhubarb / tonka bean / black tea

Honey / passion / white chocolate / yellow pepper / Gin & Tonic

## DINER MENU'S

8 bereidingen / preparations € 125 pp

10 bereidingen / preparations € 150 pp

12 bereidingen / preparations € 175 pp

“ALL-THE-WAY” 15 bereidingen / preparations € 200 pp

Extra course cheese € 25 pp

Water, still or sparkling € 9,5 pp

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