

◆ De Juwelier ◆

Lunch & Diner

STARTERS

- Salt roasted beetroots** with juniper berry and mustard ice cream - 15
- Holsteiner beef tartare** with foamy remoulade, veal brain beignet - 18
- Paté en croûte** with Zuiderzee pork tongue, goose liver and marinated plum - 18
- 'La Ratte' potato puree** with smoked eel and Baeri caviar (20g) - 58

SECOND COURSES

- Roasted langoustine** in a lavender beurre blanc with argan oil - 23
- Bone marrow** grilled with mushrooms, sourdough toast and parsley salad - 23
- Egg au gratin** with porcini mushroom, sherry and Comté - 18

FISH

- Bouillabaisse** with red gurnard, samphire and basil - 23
- Dover sole filet** with sauce vin jaune and duxelles of mushroom - 38
- Pike perch mousse** baked with pits and seeds, in a smoked leek velouté - 28

MEAT & GAME DISHES

- Wild mallard** with a black current glaze, beetroot and sauce salmis - 33
- Veal sweetbreads** 'bagna càuda' with Taggiasca olive and onion - 33
- Wild hare crepinette** with black trumpet and a royale sauce with white currants - 33

DESSERT

- Dutch cheeses** with jam from Joke (5 pieces) - 23
- Baba au rhum** with vanilla ice cream and Ron Zacapa Centenario rum - 23
- Caramel ice cream** with smoked sea salt and olive oil - 8
- Baked apple** in risen puff pastry with Calvados raisins and vanilla ice cream - 13



Please consult our staff about vegetarian options or allergy restrictions