

# ◆ De Juwelier ◆

*Lunch & Diner*

## STARTERS

- Marinated tomatoes** with strawberry and tarragon, Grenobloise ice cream - **13**
- Holsteiner beef tartare** with foamy remoulade, veal brain beignet - **13**
- 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

- Pork head** baked in brioche with sauce Perigueux, mesclun and winter truffle - **18**
- Bone marrow** grilled with mushrooms, sourdough toast and parsley salad - **23**
- 'Ijsselmeer' eel 'in green'** served on the bone - **23**

## FISH

- Bouillabaisse** with langoustine, red gurnard and sea lavender - **23**
- Dover sole filet** with sauce 'Vin Jaune' and duxelles of mushroom - **33**
- Skate wing** á la Grenobloise with garlic confit and citrus - **33**

## MEAT & GAME DISHES

- Drunken quail** in cognac and madeira, radicchio and mushroom - **23**
- Veal liver** with braised onion and 'zolderspek', jus of Roquefort - **23**
- Texel lamb rump** smoked on hay with piperade, just au poivre vert - **28**

## DESSERT

- Dutch cheeses** with jam from Joke (5 pieces) - **18**
- 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*