

# ◆ De Juwelier ◆

*Lunch & Diner*

## STARTERS

**Artischoke barigoule** 'à la nage' with caper ice cream and lemon thyme - 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** à la Grenobloise with garlic confit and citrus - 33

## 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

**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*