

De Juwelier

Lunch & Diner

DISHES

SALAD OF BEETS BAKED IN SALT WITH MUSTARD ICE CREAM <i>Juniper berry vinaigrette</i>	15
'ZEEUWE PLATTE' OYSTERS WITH SMOKED EEL <i>Foie Gras with Champagne beurre blanc (3 pieces)</i>	28
PATÉ EN CROÛTE WITH MARINATED PLUM AND FOIE GRAS <i>Meschun</i>	18
'LA RATTE' POTATO PUREE WITH BEURRE BLANC OF DRIED TUNA <i>Asetra caviar (25g)</i>	68
WHITE ASPARAGUS WITH SAUCE VIN JAUNE <i>Poached egg and 'zolderspek'</i>	23
BONE MARROW WITH MUSHROOMS <i>Sourdough toast and parsley salad</i>	23
BAKED FOIE GRAS GLAZED WITH OYSTER AND HAZELNUT <i>Braised kale and shellfish velouté</i>	23
RED GURNARD BAKED ON IBERICO HAM <i>Saffron potato and basil</i>	28
TURBOTINE CONFIT ON THE BONE <i>Grenobloise, shallots and veal jus</i>	33
PIKE PERCH CAKE BAKED ON PITS AND SEEDS <i>Jus of leek roasted in hay</i>	28
DUCK GLAZED WITH FENNEL AND HONEY <i>Beetroot and jus salmis</i>	33
VEAL SWEETBREADS 'BAGNA CÀUDA' <i>Taggiasca olives and onion</i>	33
LAMB IN CREPINETTE WITH CUMIN HOLLANDAISE <i>Harissa, paprika and lamb gravy</i>	33
CHEESE & DESSERT	
DUTCH CHEESE SELECTION <i>With jam from Joke</i>	23
PECAN CAKE WITH POIRÉ <i>Poached pear sorbet</i>	13
BABA AU RUM WITH RON ZACAPA CENTENARIO RUM <i>Vanilla ice cream</i>	23
BAKED APPLE WITH RISEN PUFF PASTRY <i>Calvados and vanilla ice cream</i>	13

