

AZURITE OPENING MENU

*Including water, coffee or tea
170 pp*

'Celebration of Dutch Heritage'
*Westland tomato, North Sea crab
'Snert'
IJsselmeer eel, caviar*

'Hering's Sturgeon'
Comté, potato

Kingfish, grapefruit, coriander

Red mullet, tuna, soy

European lobster, beurre noisette, hazelnut

Anjou pigeon, beetroot, rosemary

Cheese selection from 'Het Kaasatelier'
Supplement
3 pieces 10
5 pieces 15

'Delfts blue tile'
White chocolate, lime

Pistache, ricotta, anis nettle

'Royal Delft'
Coffee- or tea serving

Would you prefer to eat from the a la carte menu,
please ask our servers for the menu.

Sommeliers choice from our cellar

The consumption of alcohol has changed in recent years: people are more aware. Experience shows that one glass of wine with every course is simply too much. Azurite's philosophy is; three beautiful glasses of wine, selected by our somelier, together with you.

*3 glasses
60pp*

AZURITE CAVIAR MENU

*Including water, coffee or tea
210 pp*

'Celebration of Dutch Heritage'
*Westland tomato, North Sea crab
'Snert'
IJsselmeer eel, caviar*

'Hering's Sturgeon'
Comté, potato

'Likkepot 2.0'
Perle Imperial caviar
North Sea crab, avocado

Beluga caviar
Turbot mousse, raw vegetables

Asetra caviar
Plaice, oyster

Baeri caviar
Livar, red cabbage, apple

Cheese selection from 'Het Kaasatelier'
Supplement
3 pieces 10
5 pieces 15

'Delfts blue tile'
White chocolate, lime

Pistache, ricotta, anis nettle

'Royal Delft'
Coffee- or tea serving

Specialities

'Het gouden gebak'
*Goose liver, truffle, Périgord jus
50*

Prime Marbles Reserve Beef
Celariac, onions
80