AZURITE
OPENING MENU

Including water, coffee or tea
175 pp

'Celebration of Dutch Heritage'
Kingfish, cucumber
'Hutspot'
IJsselmeer eel, caviar

'Hering's Sturgeon'
Baeri, comté, potato

Scallop, carrot, tandoori

Sea bass, mushrooms, bay leaf, truffle

European lobster, cauliflower, beurre noisette,hazelnut

Venison, North-African style

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

'Delfts blue tile'
White chocolate, lime

Valrhona Manyari 64%, mandarin

'Royal Delft'
Coffee- or tea serving

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 sommelier, together with you.

3 glasses
60pp

AZURITE
CAVIAR MENU

Including water, coffee or tea
225 pp

'Celebration of Dutch Heritage'
Kingfish, cucumber
'Hutspot'
IJsselmeer eel, caviar

'Hering's Sturgeon'
Baeri, comté, potato

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

Beluga caviar, langoustine
Lavender, verjus / jus, sabayon

Asetra caviar, scallop, lardo, chesnut

Baeri caviar, Mechelen coucou, chicory, jus de volaille

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

'Delfts blue tile'
White chocolate, lime

Quark, blood orange, umeboshi

'Royal Delft'
Coffee- or tea serving

Specialities
Can be added to both menus

'Het gouden gebak'
Goose liver, truffle, Périgord jus
25pp

Menus can be ordered per table

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

This is a sample menu