
‘FROM SOURCE TO SIGNATURE’

Including water, coffee or tea
189 pp

‘Honouring Dutch Heritage’

Clams, raita

IJsselmeer eel, caviar, Yofresh

Hutspot, Calvé peanut butter

‘Hering’s Sturgeon’

Comté, potato

Cuttlefish, squid, Joselito

Turbot, razor clams North – African Spices

European lobster, extract, airy roe

Anjou pigeon, puffed beetroot, rosemary

‘Delfts blue tile’

White chocolate, lime

‘Green and fresh’

Granny Smith, fennel, basil

‘Royal Delft’

Specialties

To complement your menu,
or as an alternative selection

‘Likkepot 2.0’

Perle Imperial caviar, North Sea crab, avocado

Instead of cuttlefish 30
Supplement dish 65

‘Het gouden gebak’

Truffle, Périgord jus

Instead of lobster 15
Supplement dish 30

‘Girl with a pearl earring’

Gillardeau oyster, aceto, beetroot

Extra in menu 33

‘Cheese affined by Joost’

Supplement
3 pieces 12 / 5 pieces 19



These menus are seasonal and dependent on the availability of ingredients