
‘FROM SOURCE TO SIGNATURE’

Including water, coffee or tea
210 pp

‘Honouring Dutch Heritage’

Clams, rolmops
IJsselmeer eel, caviar, smoked herring
Hutspot, Calvé peanut butter

‘Hering’s Sturgeon’

Comté, potato

‘Atun, Rubia Gallega’

Bluefin tuna, tenderloin

Langoustine, Livar, apple

European lobster, nduja, porcini

Venison, North – African style

‘View of Delft’

Pink peppercorn, saffron, tarragon

‘Royal Delft’

Specialties

To complement your menu,
or as an alternative selection

‘Likkepot 2.0’

Sevruga caviar, North Sea crab, avocado

Instead of tuna 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 15 / 5 pieces 25



These menus are seasonal and dependent on the availability of ingredients