‘FROM SOURCE TO SIGNATURE’

Including water, coffee or tea
210 pp

‘Honouring Dutch Heritage’
Clams, raita
IJsselmeer eel, caviar, smoked herring
Hutspot, Calvé peanut butter

‘Hering’s Sturgeon’
Comté, potato

Cuttlefish, squid, Cecina de León

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 15 / 5 pieces 25

These menus are seasonal and dependent on the availability of ingredients