

"POMPSTATION" RUNDER CARPACCIO
sjalot, Parmezaan, kappertjes,
rucola, brick

VOORGERECHTEN*

GEPEKELDE MAKREEL
granny smith, biet, zeekraal,
mierikswortel, karnemelk

VIJGEN SALADE ✓
cashew roquefort, roodlof,
pecan, roze peper, venkelzaad

*Ook te bestellen als tussengerecht

EEND RAGOUT
porcini, brick,
parmezaan puree, truffel,
dragon

TUSSENGERECHTEN**

ROMIGE KNOL SOEP
Hollandse garnalen, kervel,
truffel aardappel, cognac siroop,
gerookte amandel

CONCHIGLIONI
pompoen, salieboter,
pecorino, amaretti crumble,
kalamansi

**Ook te bestellen als voorgerecht

HOLSTEIN Tournedos
gekonfijte aardappel, zilverui
crème, savooikool, pancetta,
jus de veau

VIS VAN DE DAG
gerookte wortel mousseline,
bisque botersaus, hazelnoot,
gekarameliseerde witlof

GEROOKTE AUBERGINE ✓
pinda, BBQ, tofu, zoete aardappel,
oesterzwam, ingelegde
sinaasappel

LAMB RUMP
vadouvan, gepofte bloemkool,
mango chutney, tuinbonen crumble

KROKANTE PULPO
sepia fregola, saffraan
emulsie, pepperonata,
citroen

KATAIFI ✓
king oyster paddenstoel
gekonfijte prei, kweeper,
puy linzen, ingelegde rode ui,

HOLSTEIN COTE DE BOEUF voor 2
seizoen groenten, paddenstoelen,
krieltjes (supplement 14,- pp)



FIRST COURSE*

"POMPSTATION" BEEF CARPACCIO

shallot, Parmesan, capers, rocket,
brick

CURED MACKAREL

beetroot, granny smith, samphire,
horseradish, buttermilk

FIG SALAD ✓

cashew roquefort, red chicory,
pecan, pink pepper, fennel seed

*Also possible as a second course

SECOND COURSE**

DUCK RAGOUT

porcini, brick,
parmesan puree, truffle
tarragon

CREAMED CELERIAC SOUP

Dutch shrimp, cognac syrup,
truffle potato, chervil,
smoked almonds

CONCHIGLIONI

pumpkin, amaretti
crumble, sage,
pecorino, kalamansi

**Also possible as a first course

MAIN COURSE

HOLSTEIN Tournedos

confit potato, pickled onion
crème, savoy cabbage, pancetta,
jus de veau

FISH OF THE DAY

smoked carrot mousseline,
bisque butter, caramelized
chicory, hazelnut crumble

SMOKED EGGPLANT ✓

peanut, BBQ, tofu, sweet potato,
oyster mushroom,
preserved orange

LAMB RUMP

vadouvan, roast cauliflower,
mango chutney, broadbean crumble

CRISPY OCTOPUS

sepia fregola, saffron
emulsion, pepperonata,
lemon

KAFAITI ✓

king oyster mushroom
confit leek, quince,
puy lentils, pickled red onion,

HOLSTEIN COTE DE BOEUF for 2

seasonal vegetables, mushrooms,
new potatoes (supplement 14,— pp)