

nhow

THE MENU

0809-CPD-0252 UPM 11 EM 18986-EM 538-2 5
LOS 78 310811 1213 BEZE ZIJDE ONDER

24-4-1

23-4-128

26-4-128

DEEL H2/1
10" VERD

24-4-1

24-4-1

24-4-1

24-4-1

www.knaufinsulation.nl

CE 0809-CPD-0252
PELOS 78 3108H 1219 DEZE
UPM II

26-4-198

HAANZICHT
DEEL Hg/1
10° VERD

23-4-28

ZICHT RWT



THE TASTE

A selection of The Chef's best signature dishes, with a wine corresponding to each dish. Taste even more and get ready to be surprised!

3 courses	35.00 p.p.
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4 courses	42.00 p.p.
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5 courses	49.00 p.p.
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Wine arrangement	6.50 per glass
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SOUP

DASHI BROTH 6.00

Forgotten vegetables

BISQUE 8.00

Sea vegetable oil

If you have any concerns regarding food allergies,
please alert our staff, as we are happy to assist you.

COLD STARTERS

GOAT CHEESE CREAM 10.00

Crispy celery root | jasmin | cauliflower
lemon crumble | hemp seed

SMOKED EEL 13.00

Diced potatoes | green herb jelly
water cress | onion mayonnaise

CAESAR 10.00

Quail egg | Parmesan foam | crouton
potato | corn fed chicken | little gem

PESTLE & MORTAR

WARM STARTERS

QUAIL

13.00

Asian pear | duck | chimichurri
cress | miso cream

SPAGHETTI CARBONARA

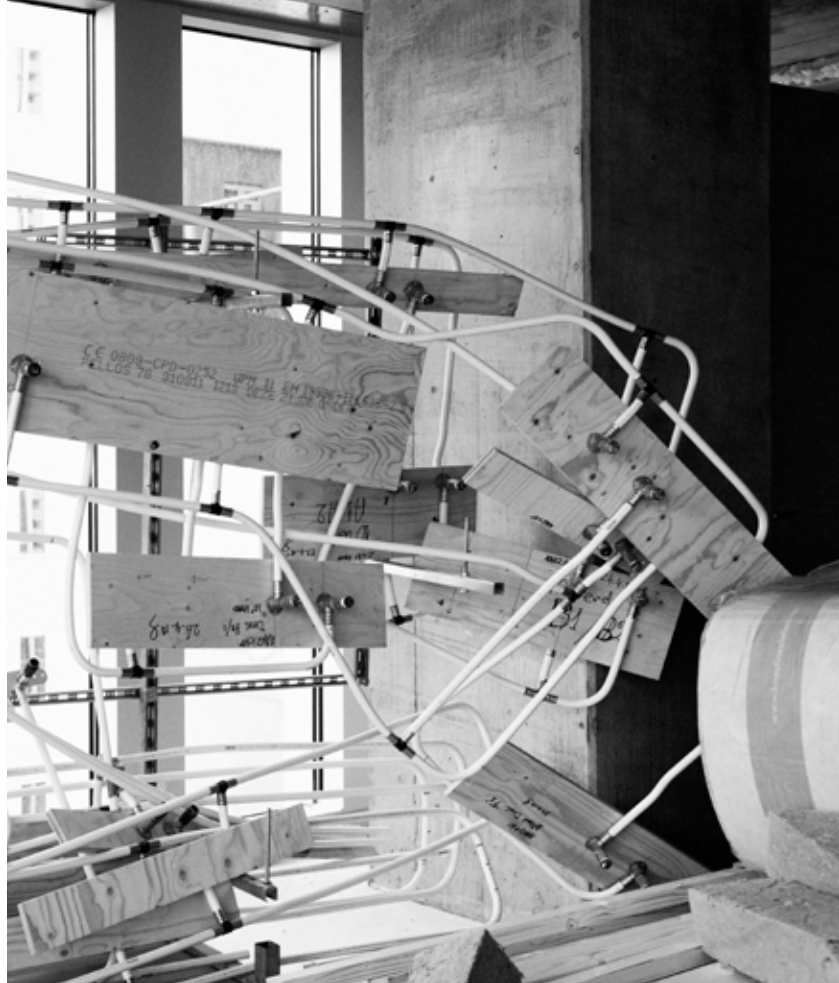
10.00

Parmesan | egg yolk | bacon | foam

LIME LINGUINE

13.00

Soft shell crab | oyster leaf | pepper
black eyed beans





FISH

CONFIT OF SEABASS

20.00

Black eyed beans | langoustine
lobster broth | truffle potato gnocchi

HALIBUT

22.00

Pumpkin | lemon foam | capers
crispy potatoes | sesame tuille | rock chives

MEAT

MRIJ STEAK 20.00

Crosne | carrot | onion compote

LIVAR 20.00

Neck piece | pork belly | lentils
forgotten vegetables | sweet potato
honey gravy

VEAL 22.00

Sweetbread | apple-balsamic sauce
mini beetroot | apple fritter

VEGETARIAN

RAVIOLI 16.00

Parsnip | green cabbage broth | hazelnut
Parmesan foam | mushroom

DESSERT

YOGHURT ICE CREAM

9.00

Yoghurt | pink peppercorn | lipstick
chocolate | crème de cassis

PESTLE & MORTAR

CHOCOLATE BALL

9.00

Mini marshmallow | blackberry
Lego | sand | mousse

HAMMER

BEETROOT CREMEAUX

9.00

Chocolate ganache | aceto | macaroon
tahoon cress | beetroot caviar | crumble

PANNA COTTA

9.00

Goat cheese | blueberry & tomato gel
brioche | salted caramel | vanilla ice cream



DESSERT COCKTAILS

TOASTED AMARETTO MARTINI 10.50

Disaronno Amaretto | Kahlua
cream | maraschino cherry

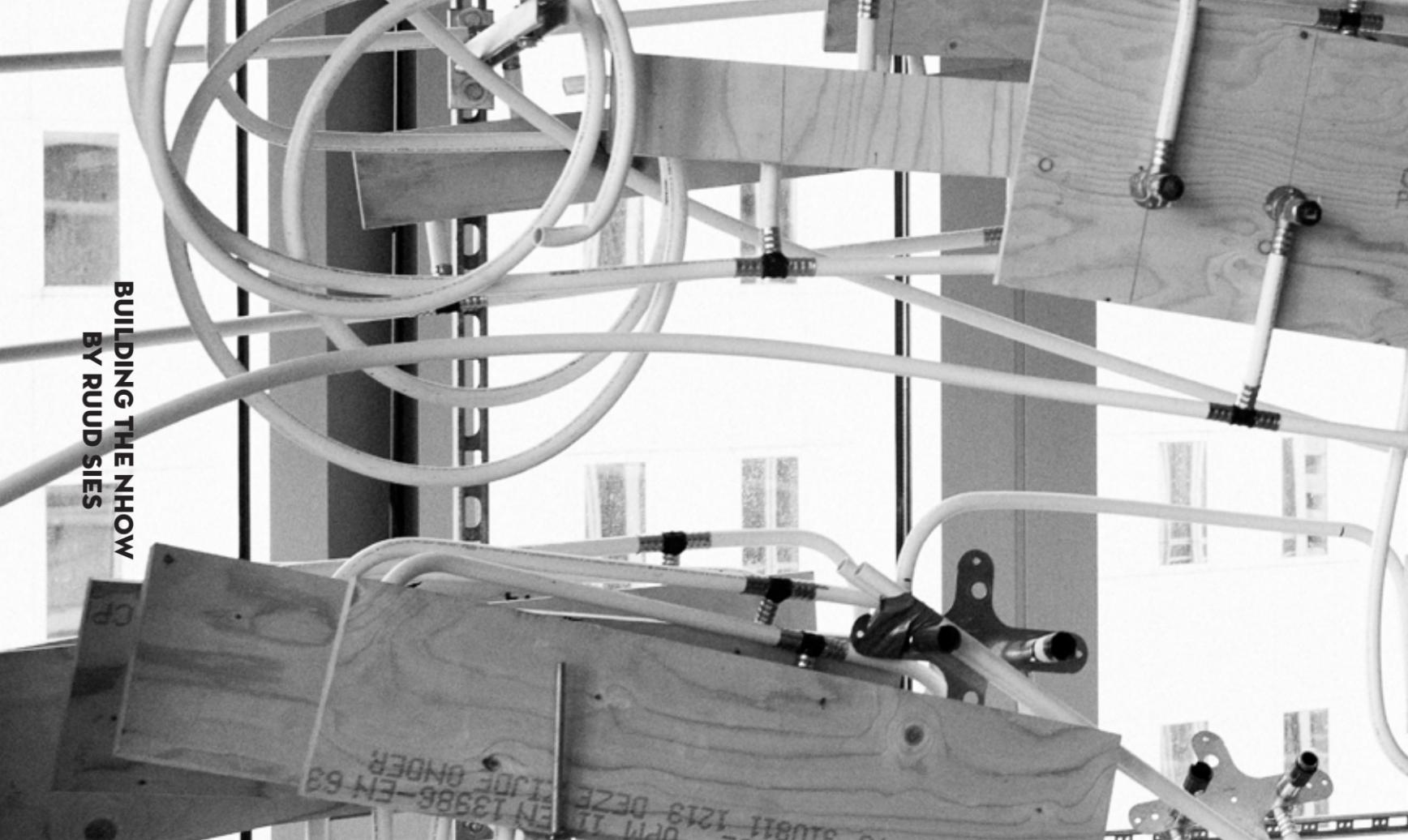
APPLE PIE 10.50

Licor 43 | Martel VS | apple juice | egg white
cinnamon syrup

DESSERT WINE

COSECHA TARDIA LATE HARVEST 4.50

Norton | Argentina
Grüner Veltliner | Chardonnay



**BUILDING THE NHOW
BY RUUD SIES**