HOME MENU INSTRUCTIONS – Restaurant Fris

Thank you very much for your order from Restaurant Fris Haarlem.

With this carefully curated home menu and the accompanying preparation instructions, you can bring the Restaurant Fris experience into your home. Follow the steps below and plate each dish in approximately 10 minutes like a true chef.

We would love to see your creations! Share your experience by tagging @restaurantfris on Instagram or Facebook.

Thank you for your support and enjoy your meal.

Bon appétit!

Hamachi – Scallop – Daikon (cold)

Step 1: Remove the hamachi and the remaining ingredients from the refrigerator 20 minutes before serving.

Step 2: Place the hamachi bombe in the center of the plate. Drape the daikon ribbon around it and place the daikon and apple star on top.

Step 3: Dot the apple gel around the dish and sprinkle with sunflower seeds.

Step 4: Finish by pouring the tiger's milk broth around the dish.

Lobster – Carrot – Pumpkin (warm)

Step 1: Remove the lobster and remaining ingredients 20 minutes before serving.

Step 2: Heat the carrot sauce pouch au bain-marie in water at about 70°C.

Step 3: Steam the lobster dim sum for 6 minutes. If you do not have a steamer, cook it gently for about 3 minutes in simmering water.

Step 4: Arrange the carrot, leek and celery in the center of the plate, preferably using a ring mold. Place the lobster dim sum on top.

Step 5: Pipe the pumpkin cream onto the dim sum and distribute the tuile crisps.

Step 6: Froth the carrot sauce with an immersion blender. If unavailable, whisk until light. Carefully pour the umami broth around the dish. Note: this broth has an intense flavor, so use sparingly.

Iberico Secreto – Polenta – Celeriac (warm)

Step 1: Remove the Iberico and remaining ingredients 20 minutes before serving.

Step 2: Heat the Iberico-cardamom jus au bain-marie in water at about 70°C.

Step 3: Heat the Iberico together with the polenta for 6 minutes in a preheated oven at 180°C.

Step 4: Place the Iberico on the plate with the polenta beside it. Position the apple and celeriac rose between them. Pipe a dollop of chestnut cream onto the plate and place the quail egg on top. Season lightly with salt if desired. Pipe a second dollop of chestnut cream onto the polenta and garnish with sorrel sprigs.

Step 5: Finish by pouring the Iberico-cardamom jus around the dish.

Guanaja – Passion Fruit – Caramel

Step 1: Remove the Guanaja tart and remaining ingredients from the refrigerator 5 minutes before serving.

Step 2: Place the tart on the plate and top with the tropical fruit sphere.

Step 3: Pipe the yuzu gel onto the tart. Place the compote beside it and lean the chocolate cigar against it.

Step 4: Pour the tropical fruit broth around the dessert and garnish with Pastizz Cress.