

it's time to eat, drink, and sail the night away

THE WONDER OF THE FAIRY TALE

Blue Pepper

START

Kir Royal, or Champagne Ayala Brut Majeur

Zeeland Oysters

Smoked Dutch Eel, Smoked Duck, Trout Salad

Dutch Sour Dough Bread, French Butter D'Isigny, Dips

MAIN

Greenland Halibut, Saffron, Orange, Almond

or, Filet Supreme of French Guinea Fowl, Butter Sauce

or, Roasted Cottage Cheese, Broccoli Cutlets, Lentils (veg)

with Roast Baby Potatoes, Organic Greens

France, Loire, André Dezat et Fils, Pouilly Fumé

France, Alsace, Gustave Lorentz, Pinot Noir Evidence Organic

AFTER-DINNER

Champagne, Raspberry, and White Chocolate Cake

Dutch Strawberries, Exotic Sorbet

Menu € 75 | Drinks Pairing with Beer and Mineral Water € 60

THE FLYING DUTCHMAN

Dutch and Global Cuisine

Italy, Veneto, Le Contesse, Prosecco Spumante Extra Dry

SMALL BITES

Smoked Dutch Mackerel, Fried Seaweed, Tangy Mayo

Smoked Duck, Mandarin

Lychees, Cream Cheese Stuffing

Dutch Sour Dough Bread and Farmer's Butter, Walnut Dip

FIRST

Smoked Trout and Frisée Salad with Black Olives

or, Schwartzwalder Ham, Burrata, Rhubarb, Fresh Tarragon

or, Roast Pumpkin, Burrata, Rhubarb, Fresh Tarragon

MAIN

Atlantic Seabass, Steamed in Banana Leaf

or, Filet Supreme of French Label Rouge Chicken, Buttery Sauce

or, Tofu and Aubergine Curry in Coconut Milk

with Roast Baby Potatoes, or Jasmine Rice, Organic Greens

France, Languedoc, Arrogant Frog, Chardonnay-Viognier

France, Gaillac, Château Clément Termes, Shiraz-Merlot

AFTER-DINNER

'Limburgse Vlaai' Style Dutch Blueberry Tart

Dutch Strawberries in Elderflower Liqueur

Menu € 55 | Drinks Pairing with Beer and Mineral Water € 45

CASINO ROYALE

SMALLER THAN LARGE

Amsterdam Diamond Cocktail with Veuve Clicquot

Royal Osetra Caviar, Blini

Dutch North Sea Shrimp Cocktail

Schwartzwalder Ham, Burrata, Rhubarb, Tarragon

Mushroom Quiche, Hazelnuts and Basil

LARGER THAN SMALL

Charred Tuna, Thai Herbs, Sesame and Soy

Minced Lamb and Millets

Entrecote, Roseval Potato, Grand Marnier

Lotus Root, Spiced Aubergine Steak, Roasted Watermelon

She Said Gym, I Heard Gin

Karma – You'll be Served What You Deserve

Ogier, Lirac Blanc, Le Petit Paradoxe, Rhône, France

Baron de Ley, Rioja Reserva, Rioja, Spain

SWEETEST TABOOS

Lychee Lips and Pink Apple Blossoms

Alphonso Mango Cream, Violets

Menu € 70-95 | Drinks € 60-125