

TEFAF

FINE DINING*

Hans Derks – Versaen, Lars Scharp - Restaurant Lars Amsterdam, Tim Golsteijn – Bougainville

Starters

Ajo blanco, spring vegetables, herb mayonnaise and flowers 	€27,50
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Hamachi and kohlrabi rose, wasabi, miso and dashi and citrus vinaigrette	€42,50
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Dutch beef tartare & Riofrio caviar	€37,50
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Sieuw Mai	€31,-

Main Courses

Turbot with the first asparagus, caviar, spinach and herb purée, light Hollandaise sauce	€77,50
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Large morels stuffed with cave mushrooms, celeriac, wild garlic and foamy morel sauce	€52,50
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Lamb, morel and wild garlic	€67,50
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Cod, Opperdoeser potato, lovage and smoked butter beurre blanc	€45,-
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Portobello mushroom with parsnip, lovage and roasted vegetable jus 	€52,50

Desserts

Blood orange cake with basil, banana, blood orange and basil vinaigrette and meringue	€15,-
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Strawberry, rhubarb and tarragon	€15,-
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Amsterdam Blanche, Dark chocolate and Dutch Vanilla	€15,-
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Cheese cart	€19,50
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Coffee with mignardises	€9,50

Do you have food allergies or intolerances?
Our staff is happy to assist you.