

MENU | HOFSTEDE DE BLAAK

PICKLED SALMON | GREEN ASPARAGUS | HERB SALAT | CHAMPAGNE CREAM
OR

QUAIL | DUCK LIVER | CELLERIAC | BLACK GARLIC | PISTACHIO
OR

BEETROOT |

- FREEKEH | GINGER | APPLE | CURRY
- MERINGUE | HORSE RADISH | CURD | FENNELSEED
- BORSJT | STRACCIATELLA | SORBET

EGGPLANT | MISO | DASHI | CUCUMBER | KAFFIR | AMARANTH ●

OR
RED SHRIMP | CHILI | ZUCCHINI | FENNEL | RAS EL HANOUT ●

RISOTTO | TOMATO | RICOTTA | BASIL | PARMESAN CHEESE ● ●

OR
IBERICO CHEECK | EEL | MUSHROOM | SOY | GALANGAL ● ●

COD | CROTTIN | ARTICHOKE | PARSLEY | SMOKED BUTTER
OR

FLAT IRON STEAK | GRILLED | STEWED | PARSNIP | SHALLOT | GIROLLE | GRAVY
OR

CHINESE CABBAGE | GOAT CHEESE | SHIITAKE | TERRAGON | BRIOCHE | RED WINE

PINEAPPLE | RUM | COCONUT | LIME
OR

EPOISSE | CUMIN | HAZELNUT | PEAR | SUGARBREAD ICE CREAM
OR

SELECTION OF CHEESES | CHEESE CARD | MATCHING GARNISH + 9,50

3 | COURSES | 50

4 | COURSES | 65 ●

5 | COURSES | 80 ● ●

FOR CHANGES IN THE MENU WE CHARGE AN ADDITIONAL COST

MENU | EXCLUSIVE

GILLARDEAU OYSTER |

- CUCUMBER | GREEN HERBS | GIN
- LEMON | HORSERADISH
- KAGOSHIMA WAGYU A5 | TOMASU SOY | SESAME

+ CAVIAR PER 10 GRAMS 20 EURO

HALIBUT | RAZORCLAM | SALTY VEGETABLES | LIME | DASHI

RED MULLET | LANGOUSTINE | TOMATO | RAS EL HANOUT | CHILI

VEAL SWEETBREAD | LACQUERED | SHALLOT | GREEN PEA |
AUSTRALIAN TRUFFLE ●

ANJOU PIGEON | GIROLLE | CARROT | CARDEMOM

CHEESE SELECTION | CHEESE CART | MATCHING GARNISH
OF
DUTCH CHERRY | CHOCOLATE | HUACATAY | KRIEK BEER

MENU 5 COURSES | 99

MENU 6 COURSES | 130 ●

THIS MENU IS ONLY AVAILABLE PER TABLE

STARTERS | COLD | WARM

BEETROOT	18
• FREEKEH GINGER APPLE CURRY	
• MERINGUE HORSE RADISH CURD FENNELSEED	
• BORSJT STRACCIATELLA SORBET	
 BEEF TARTAR NORTHSEA CRAB	 32
TOM KHA KAI	
 GILLARDEAU OYSTER	 33
• CUCUMBER GREEN HERBS GIN	
• LEMON HORSERADISH	
• KAGOSHIMA WAGYU A5 TOMASU SOJA SESAME	
 RED MULLET LANGOUSTINE	 32
TOMATO RAS EL HANOUT CHILI	
 IBERICO CHEEK EEL	 28
MAITAKE GALANGAL NORI	

MAINCOURSES

EGGPLANT MISO CUCUMBER KAFFIR AMARANTH DASHI	24
COD CAVIAR CROTTIN ARTISHOKE PARSLEY SMOKED BUTTER	45
HALIBUT RAZOR CLAM SALTY VEGETABLES LIME DASHI	42
VEAL SWEETBREAD LACQUERED SHALLOT GREEN PEA AUSTRALIAN TRUFFLE	48
BEEF SIRLOIN GIROLLE PARSNIP SHALLOT GRAVY HOLLANDAISE SAUCE	50
ANJOU PIGEON DUCKLIVER GIROLLE CARROT CARDEMOM	55

DESSERT | CHEESE | SWEET

EPOISSE DUCKLIVER CUMIN HAZELNUT PEAR SUGARBREAD ICE CREAM	16
SELECTION OF CHEESES CHEESE CART MATCHING GARNISH	18
DUTCH CHERRY CHOCOLATE HUACATAY KRIEK BEER	15
PINEAPPLE COCONUT RUM LIME	15
RASPBERRY PISTACHIO LEMON CURD MERINGUE	15