

WALTER BENEDICT

Bites

- Oesters, Fines de Claires (3, 6, 12 st.) 11,25 / 22,50 / 45,00
- Perle Imperial kaviaar (10gr.) van House of Caviar, blini's & crème fraîche 38,50
- Venusschelpen, piment d'Espelette 16,50
- Plateau Fromages, van l'Amuse 14,50
- Jamón Ibérico 15,50
- Bourgogne paté, sinaasappel marmelade 10,50

Voorgerechten

- Steak tartare van Black Angus, kwartelei, kruidenmayonaise & toast 14,50
- Dungesneden ribstuk, snijboon, zilverui, walnoot, balsamico, parmezaan & tuinkers 15,50
- Coquille tartare, dille crème, kruidenolie, krokant van quinoa & haringkaviaar 16,50
- Langzaam gegaarde zalm, appel, kappertjes, waterkers, krokant van zeewier & mierikswortelsaus 13,50
- Gepofte biet, vinaigrette van sherry en balsamico, braam, sjalot, crème van yoghurt en geitenkaas & gerookte walnoot 11,50
- Gazpacho, feta, basilicum, balsamico & olijfolie 7,50

Hoofdgerechten

- Diamanthaas, snijboon, groene asperge, zilverui, cognac en groene peperjus & frites 29,50
- Lamsrumpsteak, doperwt, lamsoor, amandel, kriel & jus van ansjovis en tomaat 28,50
- Tarbot, gerookte aardappelmousseline, venusschelpen, zeekraal, spinazie, krokante peterselie & citrus beurre blanc 26,50
- Groene aspergetaart, salsa verde & salade van witlof, parmezaan en geroosterde walnoot 19,50
- Gegrilde venkel, pink lady, miso krokant, pangritata & citroen roomsaus 18,50

Nagerechten

- Millefeuille, framboos, crème Suisse, amandel crumble & vanille ijs 9,50
- Witte chocolade panna cotta, rabarber, pistache & dragon 10,50
- Plateau Fromages, van l'Amuse, chutney & vijgenbrood 13,50

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Bites

Oysters, Fines de Claires (3, 6, 12 pc.)	11,25 / 22,50 / 45,00
Perle Imperial caviar (10gr.) from House of Caviar, blinis & crème fraîche	38,50
Vongole, piment d'Espelette	16,50
Plateau Fromages, from l'Amuse	14,50
Jamón Ibérico	15,50
Bourgogne paté, orange marmelade	10,50

Starters

Black Angus steak tartare, quail egg, herb mayonnaise & toast	14,50
Thinly sliced prime rib, string bean, silver onion, walnut, balsamic vinegar, parmesan cheese & cress	15,50
Scallop tartare, dille cream, herb oil crispy quinoa & herring caviar	16,50
Slow-cooked salmon, apple, capers, cress, crispy seaweed & horseradish sauce	13,50
Roasted beets, sherry and balsamic vinaigrette, shallots, blackberry, cream of yoghurt and goat cheese & smoked walnut	11,50
Gazpacho, feta, basil, balsamic & olive oil	7,50

Mains

Chuck tender steak, string bean, silver onion, cognac and green pepper sauce & french fries	29,50
Lamb rump steak, green pea, sea lavender, almond, grilled baby potatoes & anchovy tomato sauce	28,50
Turbot, smoked potato mousseline, vongole, samphire, spinach, crispy parsley & citrus beurre blanc	26,50
Asparagus pie, salsa verde & chicory salad with parmesan cheese and walnut	19,50
Grilled fennel, pink lady, crispy miso, pangritata & lemon-cream sauce	18,50

Desserts

Millefeuille, raspberry, crème Suisse, almond crumble & vanilla ice cream	9,50
White chocolate panna cotta, rhubarb, pistachio & tarragon	10,50
Plateau Fromages, by l'Amuse, chutney & fig bread	13,50