

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
Ortiz sardines, sauce gribiche	12,50

Voorgerechten

Steak tartare van Black Angus, kwartelei, truffelmayonaise & toast	14,50
Kwartel, crème van prei, zuurkool, druif, cavolo nero & eigen jus	15,50
Coquille, bloemkool crème, gerookte hazelnoot, beurre noisette & haringkaviaar	16,50
Eendenborst salade, port crème, roodlof, walnoot, blauwe kaas, vijg & granaatappel	13,50
Vol-au-vent, gebakken paddenstoelen, ragout & zwarte truffel (v)	11,50
Pompoensoep, krokante cavolo nero, crème fraîche & chili vlokken	9,50

Hoofdgerechten

Diamanthaas, pomme gratin, cavolo nero, paddestoelen & truffel jus	29,50
Côte de porc, fregula, cannellini bonen crème, raapstelen & grove mosterd saus	27,50
Tarbot, knolselderij remoulade, hollandaise, beurre noisette, kappertjes & pommes Persillade	26,50
Pompoen Wellington, schapenkaas, gezouten amandel, mousseline van aardappel en knolselderij & rode wijn jus	19,50
Geroosterde spitskool, granaatappel, peper, miso krokant & saus van Taleggio en citroen	18,50

Nagerechten

Chocolade moelleux, rood fruit compote, crumble & vanille ijs	9,50
Citroen-meringue tartelette, crumble & amandel ijs	11,50
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
Ortiz sardines, sauce gribiche	12,50

Starters

Black Angus steak tartare, quail egg, truffle mayonnaise & toast	14,50
Quail, cream of leek, sauerkraut, grape, cavolo nero & gravy	15,50
Scallop, cauliflower cream, smoked hazelnut, beurre noisette & herring caviar	16,50
Duck breast salad, port cream, chicory, walnut, blue cheese, fig & pomegranate	13,50
Vol-au-vent, mushrooms, ragout, & black truffle (v)	11,50
Pumpkin soup, crispy cavolo nero, crème fraîche & chili flakes	9,50

Mains

Chuck steak, pomme gratin, cavolo nero, mushrooms & truffle gravy	29,50
Côte de porc, fregola, cannellini bean cream, turnip greens & whole grain mustard sauce	27,50
Turbot, celeriac remoulade, hollandaise sauce, beurre noisette, capers & Pomme Persillade	26,50
Pumpkin Wellington, sheep's cheese, salted almond, mousseline of potato and celeriac & red wine sauce	19,50
Roasted oxheart cabbage, pomegranate, pepper, crispy miso & sauce of Taleggio and lemon	18,50

Desserts

Chocolate moelleux, red fruit compote, crumble & vanilla ice cream	9,50
Lemon-meringue tartelette, crumble & almond ice cream	11,50
Plateau Fromages, by l'Amuse, chutney & fig bread	13,50