

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, truffelmayonaise & toast 14,50
Gebakken kalfszwezerik, bloedworst, crème van prei en dragon, salsa van hazelnoot, bosui en granaatappel
& jus van gevogelte 16,50
Coquille, bloemkool crème, gerookte hazelnoot, beurre noisette & haringkaviaar 17,50
Eendenborst salade, port crème, roodlof, walnoot, blauwe kaas, vijg & granaatappel 13,50
Gepofte biet, mierikswortel, crème van geitenkaas, gezuurde sjalotten, geroosterde walnoot, balsamico
dressing & waterkers 13,50
Aspergesoep, daslook olie 10,50

Hoofdgerechten

- Diamanthaas, pomme gratin, cavolo nero, paddestoelen & truffel jus 29,50
Lamsfilet, zeekraal, parelcouscous, antiboise, groene asperge, yoghurt & lamsjus met lavas 28,50
Corvina, Hollandse garnalen, venkelcrème, lamsoor, grapefruit, kriel & beurre blanc van sereh 25,50
Asperge à la flamande, daslook, kriel, ei, botersaus & peterselie 22,50
(Spinazie+0/ham +3/zalm +5)
Gebakken eryngii, puree van cashew en rucola, saus van paddestoelen, ingelegde mosterdzaad en rode ui &
gerookte rucola 21,50

Nagerechten

- Meringue met citroencrème, basilicum, witte chocolade & rood fruit 9,50
Tarte tatin van peer, vanille ijs 11,50
Plateau Fromages, van l'Amuse, chutney & vijgenbrood 14,50

WALTER BENEDICT

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 pâté, orange marmelade 10,50

Starters

- Black Angus steak tartare, quail egg, truffle mayonnaise & toast 14,50
Sweetbreads of veal, black pudding, crème of leek and tarragon, salsa of hazelnut, green onion and pomegranate & gravy of poultry 16,50
Scallop, cauliflower cream, smoked hazelnut, beurre noisette & herring caviar 17,50
Duck breast salad, port cream, chicory, walnut, blue cheese, fig & pomegranate 13,50
Roasted beetroot, horseradish, cream of goat cheese, roasted walnuts, pickled shallots, balsamic dressing & watercress 13,50
Asparagus soup, wild garlic oil 10,50

Mains

- Chuck steak, pomme gratin, cavolo nero, mushrooms & truffle gravy 29,50
Lamb fillet, samphire, pearl couscous, antiboise, green asparagus, yoghurt, lamb jus & lovage 28,50
Corvina, Dutch shrimps, fennel cream, sea lavender, grapefruit, potatoes & beurre blanc of sereh 25,50
Asparagus à la flamande, wild garlic, baby potatoes, egg, butter sauce & parsley 22,50
(Spinach +0 / ham +3 / salmon +5)
Roasted eryngii, puree of cashew and arugula, sauce of mushrooms, pickled mustard seeds and red onion & smoked arugula 21,50

Desserts

- Meringue with lemoncurd, basil, white chocolate & red fruit 9,50
Tarte tatin of pear, vanilla ice cream 11,50
Plateau Fromages, by l'Amuse, chutney & fig bread 14,50