

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, groene kruidenmayonaise & toast 14,50
Langzaam gegaard kalfsvlees, crème van boquerones, knolselderij, mosterdzaad, appelkapper & pangrattato 14,50
Gebakken coquilles, ingelegde appel en komkommer, zeekraal & espuma van coquille 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

- Lamsfilet, zeekraal, parelcouscous, antiboise, groene asperge, yoghurt & lamsjus met lavas 29,50
Parelhoen suprême, krokante polenta, geroosterde sjalotten, doperwt & nage van groene kruiden 28,50
Corvina, venkelcrème, lamsoor, kriel & beurre blanc van sereh 24,50
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 paté, orange marmelade 10,50

Starters

- Black Angus steak tartare, quail egg, green herb mayonnaise & toast 14,50
Slowly cooked veal, cream of boquerones, celeriac, mustard seeds, capers & pangrattato 14,50
Scallop, pickled apple, cucumber, samphire & scallop espuma 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

- Lamb fillet, samphire, pearl couscous, antioise, green asparagus, yoghurt, lamb jus & lovage 29,50
Guinea fowl suprême, crispy polenta, roasted shallots, green peas & nage of green herbs 28,50
Corvina, fennel cream, sea lavender, potatoes & beurre blanc of sereh 24,50
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