



*C stands for Celsius.*

*Our menu is build upon temperature zones from -20 to 200 °C in four categories.*

**RAW & COLD**

**LOW TEMPERATURE**

**STEAM & COOK**

**GRILL, PLANCHA & TEMPURA**

*It is not just about the food, more importantly, it is about the way of cooking and different methods. The à la carte menu consists of small dishes, designed to share.*

## 360° MENU

Experience the perfect composition of different temperatures and cooking methods. Let Michiel van der Eerde, chef Arnout van der Kolk and the kitchen team surprise you with a 360° tour through the menu.

4 courses	45
5 courses	55
6 courses	65
Supplement without dessert	4.5

## 360° WINES

Complete the surprise with matching wines.

4 glasses	27.5
5 glasses	36.5
6 glasses	45

The 360° menu is only available for the whole table.

## À LA CARTE

### 0-20°C RAW & COLD

*Dried, marinated and raw. Cold dishes with a modern twist.*

Scallops	15
green peas / grapefruit / vermouth beurre blanc	
Veal Tartare	14
Taleggio / brioche / cauliflower / black olive	
Seasonal Salad (v)	11
beetroot / figs / chicory	
Tuna	15
Thai salad / jalapeno crème / granite of cactus, ginger and sake	

### 40-80°C LOW TEMPERATURE

*Slowly cooked, predominantly sous-vide. Exciting textures in ingredients you never had before.*

Monk Fish (48 °C)	15
sweet potato / tamarind / crispy rice noodles	
Pork belly Hoisin (75 °C)	14
curry / pak choi / peanut	
Cheek of Veal Foie Gras (80 °C)	15
carrot / celeriac / sherry vinaigrette	

### 100°C STEAM & COOK

*Precision preparation by means of steam and liquid. Maximum hold of flavours and important nutrients.*

Marinated Eggplant (v)	12
buckwheat / lemon / fermented cucumber	
Eringi Mushroom (v)	13
mushroom pasta / truffle / egg yolk (65° C)	

### 200°C GRILL, PLANCHA & TEMPURA

*Dishes prepared with high temperatures. Crisp on the outside and moist on the inside, all flavours remain sealed.*

Lamb	17
bagna cauda / bottarga / bimi	
Steak BBQ	17
baba ghanoush / potato / pickled lemon	
Duck	16
garam masala / date / carrot	
Sea Bream	15
pearl couscous / goat's yoghurt / chorizo / calamondin	

## SIDE DISHES

Pomme Mousseline:

shellfish (v)	6
truffle (v)	6
lemon (v)	5
garlic (v)	5
herbs (v)	5
Kimchi (v)	5
Seasonal Salad (v)	5
Bread & dip (v)	4.5

## DESSERTS

### -20-0°C

Champagne / white chocolate / tropical fruit	12.5
Stewed pear / almond / spiced bisquet / pickled lemon	12.5
Carrot / licorice / star anise / white chocolate	12.5
Smokey chocolate (54%) / whiskey / mandarin / peanut	12.5
Cheese plateau / a selection of five cheeses served with currant bread	13.5

(v) This dish is vegetarian.

*Do you have a food allergy? Please let us know.*