

THE LOBBY

FIZEAUSTRAAT



VOORGERECHTEN

CEVICHE – CORVINA – LIMOEN – QUINOA – MAIS – RADISJ – TIJGERMELK CEVICHE – CORVINA – LIME – QUINOA – CORN – RADISH – TIGER MILK	€13.50
LAMSTARTAAR – MANCHEGO – OLIJVEN GRANOLA – PIMENT D'ESPELETTE-YOGHURTCRÈME LAMB TARTARE – MANCHEGO – OLIVE GRANOLA – PIMENT D'ESPELETTE-YOGURT CREAM	€13.50
GEMARINEERDE MARKEEL – BBQ PREI – BEIGNET VAN KALFSHERSENEN – MIERIKSWORTEL MARINATED MACKEREL – BBQ LEEK – CALF BRAIN FRITTER – HORSERADISH	€13.00
PANZANELLA – REBLOCHON – WALNOTEN – WITLOF – CITRUSVINAIGRETTE (V) PANZANELLA – REBLOCHON – WALNUT – CHICORY – CITRUS VINAIGRETTE (V)	€11.50

TUSSENGERECHTEN

COQUILLES – GEBRANDE KOMKOMMER – GROENE CURRY – YUZU VINAIGRETTE SCALLOPS – ROASTED CUCUMBER – GREEN CURRY – YUZU VINAIGRETTE	€14.50
GELAKTE KALFSZWEZERIK – PARELGORT – SNIJBIETPESTO – SHERRY-ARGANSAUS LACQUERED SWEETBREAD – PEARL BARLEY – CHARD PESTO – SHERRY-ARGAN OIL SAUCE	€16.00
INKTVIS – RETTICH – EIDOOIER – GEROOKT SPEK – SAUS VAN GEPEKELDE CITROEN SQUID – DAIKON – EGG YOLK – SMOKED BACON – SAUCE FROM PICKLED LEMON	€13.50
GEROOSTERDE KNOLSELDERIJ – HAZELNOOT HOLLANDAISE – GEFERMENTEERDE KNOFLOOK(V) ROASTED CELERIAC – HAZELNUT HOLLANDAISE – FERMENTED GARLIC (V)	€11.50

HOOFDGERECHTEN

KABELJAUW – AARDAPPEL-KARNEMELKCRÈME – BIMBI TEMPURA – ZEEUWSE MOSSELEN COD FISH – POTATO-BUTTERMILK CREAM – TEMPURA BROCCOLINI – 'ZEEUWSE' MUSSELS	€22.50
KALFSSUKADE – NIERTJES- MONNIKSBAARD – MORILLE – SAVORA MOSTERD SAUS VEAL BLADE STEAK- KIDNEYS – SALSOLA SODA – MORILLE – SAVORA MUSTARD SAUCE	€23.50
BAAMBRUGSE PROCUREUR –GYOZA – BOKCHOY – THAISE KOKOSSAUS 'BAAMBRUGS' PORK NECK – GYOZA – BOKCHOY – THAI COCONUT SAUCE	€22.50
GNOCCHI – DASLOOK – ANIJSZWAM – ROSCOFF UI – OUDE CHEDDAR (V) GNOCCHI – RAMSONS – ANISEED COCKLESHELL MUSHROOM – ROSCOFF ONION – OLD CHEDDAR (V)	€20.00

ONZE DESSERTS STAAN OP EEN LOSSE KAART
OUR DESSERTS ARE ON A SEPARATE MENU

5 GANGEN À LA CARTE MENU €57.50
4 GANGEN À LA CARTE MENU €52.00

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SPECIALS

CÔTE DE BOEUF VOOR 2 PERSONEN – 800 GRAM – GROENE SALADE – FRITES €68.00
BEREIDINGSTIJD 30 MINUTEN
CÔTE DE BOEUF FOR 2 PERSONS – 800 GRAMS – GREEN SALAD – FRIES
PREPERATION TIME 30 MINUTES

ZEEUWSE PLATTE OESTERS (5) – AVOCADO-JALAPEÑO CRÈME – CITRUS – RAMMENAS €23.50
'ZEEUWSE PLATTE' OYSTERS (5) – AVOCADO-JALAPEÑO CREAM – CITRUS – DAIKON

CHEF'S MENU

€68.50

HET 6 GANGEN MENU IS TE BESTELLEN TOT 21.00 UUR
THE 6 COURSE MENU CAN BE ORDERED UNTIL 09.00 PM.

PANZANELLA – REBLOCHON – WALNOTEN – WITLOF – CITRUSVINAIGRETTE (V)
PANZANELLA – REBLOCHON – WALNUT – CHICORY – CITRUS VINAIGRETTE (V)
LOSPRIJS: €11.50

RAVIOLI – BUFFELRICOTTA – ARTISJOK – SPINAZIE – LANGOUSTINE – DASLOOKSAUS
RAVIOLI – BUFFALO RICOTTA – ARTICHOKE – SPINACH – LANGOUSTINE – RAMSONS SAUCE
LOSPRIJS: €15.00

INKTVIS – RETTICH – EIDOOIER – GEROOKT SPEK – SAUS VAN GEPEKELDE CITROEN
SQUID – DAIKON – EGG YOLK – SMOKED BACON – SAUCE FROM PICKLED LEMON
LOSPRIJS: €13.50

BOERDERIJ HOEN – LARDO DI COLLONATA – INGELEGDE BOSPEEN – KALAMANSI – GEVOGELTE JUS
FARMERS' FOWL – LARDO DI COLLONATA – PICKLED CARROT – KALAMANSI – POULTRY GRAVY
LOSPRIJS: €22.50

GEBAKKEN EENDENLEVER – AMANDELBROOD – TÊTE DE MOINE
PAN FRIED DUCK LIVER – ALMOND BREAD – TÊTE DE MOINE CHEESE
LOSPRIJS: €15.00

KOKOSNOOT – ANANAS – LYCHEE – LIMOEN – PINA COLADA – LIMOENSORBET IJS
COCONUT – PINEAPPLE – LYCHEE – LIME – PINA COLADA – LIME SORBET
LOSPRIJS: €8.75

(V) = VEGETARISCH OF KAN VEGETARISCH GESERVEERD WORDEN
(V) = VEGETARIAN DISH OR CAN BE SERVED AS A VEGETARIAN DISH

HEEFT U ALLERGIEËN, MELD HET ONS DAN
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES