

*For a festive start...*

**Gold & Pearls**

Anna Gold Caviar 10 gr  
€ 49 per person

## La Rive Gauche

---

*The Essence of Flavours...*

**Wagyu Striploin**

Oyster, pumpkin, duckliver

**Turbot**

Artichoke, crayfish, ravioli

**Eel**

Rye bread, split peas, mustard

**Truffle**

Polenta, poultry, spinach

**Hare**

Red cabbage, black pudding, speculaas

**Or**

**Wagyu**

Cevenne onion, oxtail, bay leaf  
(Supplement € 25 per person)

*Ice Cream we all scream for...*

**Carrot Cake**

Tarragon, cardamom, orange

---

**La Rive Gauche 6 € 115**

**Wine Experience 6 € 85**

La Rive Gauche 5 € 95, minus the Truffle

Wine Experience 5 € 75

Tasting menus are preferably per table

*To enjoy afterwards...*

**Cheese trolley with Dutch farmhouse cheeses**

€ 20 per person

*For a festive start...*

**Gold & Pearls**

Anna Gold Caviar 10 gr  
€ 49 per person

## La Rive Droite

---

*The Essence of Flavours...*

**Wild Duck**

Apricots, walnut, fig

**Skate Wing**

Sauerkraut, hazelnut, Coppa Joselito

**Veal Sweetbreads**

Eggplant, smoked onion, Amontillado sherry

**Truffle**

Polenta, poultry, spinach

**Fillet of Venison**

Wild mushrooms, pointed cabbage, watercress

**Or**

**Wagyu**

Cevenne onion, oxtail, bay leaf  
(Supplement € 25 per person)

*Ice Cream we all scream for...*

**Apple**

Vanilla, raisins, cinnamon

---

**La Rive Droite 6 € 115**

**Wine Experience 6 € 85**

La Rive Droite 5 € 95, minus the Truffle

Wine Experience 5 € 75

On Sundays this menu is available until 08.30pm,  
all other days until 09.30pm

*To enjoy afterwards...*

**Cheese trolley with Dutch farmhouse cheeses**

€ 20 per person