

## Menu De Jonge Dikkert

Our menu is made up of the most beautiful products from the Netherlands and abroad with an eye for the season. Trusted products and recognizable ingredients are respected prepared for purity, sustainability and technic.

### Chef's menu

Corvina

Aji mirasol, passion fruit, radish, xo sauce and pandan

✧

Cauliflower Beurre Noisette

Pierre Robert, grapefruit and hazelnut

✧

Lemon sole \*

Tortellini filled with mushrooms, Chanterelle, daikon and chives

✧

Buratta \*\*

Forono beet, green apple, smoked almond and cherry beer

✧

Mallard duck

Gravy with duck liver, blueberry and preparations of Savoy

✧

Kiwi

Basmati rice, coconut, kaffir leave and kombucha

### Chefs menu

6 courses

69,00

5 courses without \*\*

59,00

4 courses without \* & \*\*

49,00

### **The chef's menu can only ordered per table.**

The Chef's menu can be expanded with an extra course:

Duck liver, BBQ celeriac, umeboshi and taggiasche olive

10,00

Seasonal selection of cheese, nut fig bread, apple syrup and celery confit

15,00

A matching wine can be ordered from 4 glass €29,50 all extra €7,00 by the glass



Molenaars menu 37,00

Rilette of goose with poultry liver and Vadouvan

Or

Mackerel, grapefruit 'Leche de tigre', kohlrabi and lovage

✧

Cod fish with juice of green olive, oxheart cabbage, salted lemon and almond

Or

Duck breast and stomachs, fennel, kumquat and star anise

✧

Seasonal selection of 3 cheeses, nut fig bread, apple syrup and celery confit

Or

Pineapple of the BBQ, 'Brugal anjago rum' Caribbean spices and tonka beans ice cream