

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



Vichysoisse * + 5 gram Asetra kaviaar + 15

Smoked creme fraiche, bbq leeks, horseradish and parsley



Greveling oyster and white asparagus **

Fermented garlic, almond, grapes, sea lavender and algae



Red Mullet and Octopus

Salted lemon, tomato, bay leaf, garden peas and Sobrasada



Lamb's filet

Lamb gravy, artichoke barigoule and tarragon



Rhubarb

Red currant, rosemary and goat cheese

The chef's menu can only ordered per table.

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

Duck liver, BBQ celeriac, umeboshi and taggiasche olive

10,00

or

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

13,00

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

