

## 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

Langoustine

Mandarin, soffrito, roasted peppers, Romesco sauce

✧

Cauliflower with Winter truffle

Parsley, white mould cheese and madeira

✧

Coquille 'cru' from Erquy \*\*

Oxtail, Jerusalem artichoke and watercress

✧

Skrei (5g Asetra caviar € 15, -) \*

Dill, fennel, salmon roe and smoked Beurre Blanc

✧

Deer

Beetroot, goat cheese, green olive and walnut

✧

Duck liver \*\*\*

BBQ celeriac, umeboshi and Taggiasca olives

✧

Parsnip

Raisins in Brandy "Boerenjongens", coffee and syrup "Naeckte non" double beer

### Chefs menu

7 courses	79,00
6 courses without ***	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:

Seasonal selection of cheese, nut fig bread, apple syrup and celery confit 15,00

A matching wine can be ordered from 4 glass €32,00 all extra €8,00 by the glass

### Lunch menu

The lunch menu changes daily and is proposed to you is

2 courses 32,50

3 courses 37,00

For our dishes we buy daily fresh products. Sometimes ingredients are not available, we hope for your understanding. On request we also make a vegetarian menu and we take into account any allergies

Molenaars menu 39,00

----

Rouleau of duck with sweet onion, watercress, mango and red pepper

Or

Dorade with blood orange 'Leche de tigre', kohlrabi and coriander

✧

Halibut with roasted celery root, almond, barley, and Beurre Blanc

Or

Iberico fillet with onion chutney, mushroom and potato terrine

✧

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

Or

Kiwi, Basmati rice, coconut, kaffir leave and kombucha