Appetizers

Asparagus soup 22
yolk, oyster, nutmeg

Jerusalem artichoke 22
chestnut, kaki, lemon

Scallop 34
kohlrabi, smoked Granny Smith, yuzu

Hamachi 22
sambal, coconut, coffee

Fermented vegetable beurre blanc 22
chervil root, magnolia, pear

Squid 24
cabbage, gochujang, guanciale

Crayfish 24
cacao, raspberry, beurre noisette

Aubergine 27
mint, tempeh, black garlic

Bites

Gillardeau oyster 7

Zeeland creuse à la flambadou, beef fat, pangrattato 7

Beignet, fig, Oudwijker Fiore 6

Duck heart anticucho, tamarind, lime 7

North Sea crab, horseradish, potato 8

Chef's Menu

Asparagus - yolk - oyster

Hamachi - sambal - coconut

Chervil root – magnolia – beurre blanc*

Crayfish - cacao - raspberry *

Squid - cabbage - gochujang **

Hanger steak, chimichurri, anchovies

Forest Sundae - walnut - cacao

4 courses *(lunch only)* 90
6 courses 120 *
extra course 24 **

wine pairing 63 / 95 *

Fire specialties

Sea bass 42
grilled Basque-style with garlic pil-pil sauce

Hanger steak 250g 48
chimichurri, anchovies, radicchio Castelfranco

Dry-aged Simmentaler ribeye 300g 86
served with béarnaise sauce

'Baambrugs' pig 250g 40
chanterelle, brown butter, elderflower

Desserts

Omelette Siberiénne 18
mandarin, passion fruit, Makauy pepper

Tarte tatin 16
quince, rooibos, buckwheat

Bahibe Dominican Republic 46% 17
hazelnut, miso, pippali

Forest Sundae 16
mushroom, walnut, cacao

Cheese platter 19,5
selection of three

All dishes and prices are subject to change