



Appetizers

Spring vegetables	22
wild garlic, morels, Boeren Goudse Opleg cheese	
Tomato	22
strawberry, lemon thyme, bee pollen	
Shellfish	22
broccolini, blood orange, tomato oil	
White asparagus	22
hollandaise, woodruff, grape	
Squid	24
cabbage, gochujang, guanciale	
Sweet potato	26
beef heart, suya, jus de veau	
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

Spring vegetables - wild garlic - morels

Shellfish - broccolini - blood orange

White asparagus - hollandaise - woodruff *

Squid - cabbage - gochujang **

Sweet potato - beef heart - suya *

Lobster - roasted chicken jus - cassia

Magnolia - green pea - kiwi

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

Lobster 55
roasted chicken jus, cassia, shokupan

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

Desserts

Baba au café 18
mascarpone, marsala

Religieuse 16
macadamia, dulce de leche

Cookies & cream 22
Alpaco Ecuador 70%, chocolate chip cookie

Magnolia 18
green pea, kiwi, lemon balm

Cheese platter 19,5
selection of three