DE MARK

STARTER	Tartaar van Hollandse tomaten, vers geroosterd zuurdesem van Nederlands graan met knoflook en zeezout Tartare made of Dutch tomatoes, freshly roasted sourdough made from local grains, with garlic and sea salt
IN BETWEEN	Ravioli gevuld met blauwe kaas crème, bramen, gedroogde biet en hazelnut Ravioli filled with blue cheese cream, blackberries, dried beetroot, and hazelnut
MAIN	Gekonfijte zeeduivel met cepes, gezouten citroen beurre blanc en duxcelle van paddestoelen Confit monkfish with porcini mushrooms, preserved lemon beurre blanc and mushroom duxelles
DESSERT	Baba met Hollandse aarbeien, timut peper, Amsterdamse gin en Durgerdams melk ijs Baba with Dutch strawberries, timut pepper, Amsterdam gin, and Durgerdam milk ice cream

€80p.p.

Wine pairing €55 p.p.

*Vegetarian main course option available upon request

Allergies? Please let us know.
Card only.