



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

Asetra kaviaar, groene asperge, zacht gegaard ei en kruiden uit eigen tuin
Asetra caviar, green asparagus, soft-boiled egg, and herbs from our garden

MAIN

Gebrande Noordzeekabeljauw met zeewierboter, zeewier beurre blanc en brandade van Opperdoezer Ronde
Flame-seared North Sea cod with seaweed butter, seaweed beurre blanc and Opperdoezer Ronde brandade

DESSERT

Pannacotta van schapenyoghurt, rabarbercompote en rabarber-rozensorbet 
Sheep's yoghurt panna cotta with rhubarb compote and rhubarb rose sorbet 

€80p.p.

Wine pairing €55 p.p.

*Vegetarian main course option
available upon request

Allergies? Please let us know.
Card only.