



# 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

Capelletti gevuld met ricotta, bonen en gezouten citroen, gebrande citroen en doperwten


Capelletti filled with ricotta, beans and preserved lemon, roasted lemon and peas


## 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.