

DE MARK

STARTER

Tartaar van gekonfijte Hollandse tomaten, vers geroosterd zuurdesem van Nederlands graan met knoflook en zeezout
Tartare made of confit Dutch vine tomatoes, freshly roasted sourdough made from local grains, with garlic and sea salt

IN BETWEEN

Witte asperges van de barbecue, krokant ei en Geulhemmergrottenham
White asparagus from the barbecue, crispy egg and Geulhemmer cave ham

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.