

DE MARK

STARTER

Tartaar van gekonfijte Hollandse trostomaten, 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 kabeljauw uit het Markermeer met ingelegde zeevenkel, salade van venkel en Pernod saus
Seared cod from the Markermeer with pickled samphire, fennel salad, and Pernod sauce

DESSERT

Cremeux van pure chocolade, geroosterde aardpeer ijs, koffie vinaigrette
Dark chocolate crèmeux with roasted Jerusalem artichoke ice cream and coffee vinaigrette

€80p.p.

Wine pairing €55 p.p.

*Vegetarian main course option
available upon request

Allergies? Please let us know.
Card only.