

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

Zwarte wintertruffel, verschillende bereidingen van schorseneren, Olde Remeker kaas en carbonara saus met zwarte peper

Black winter truffle, various preparations of salsify, Olde Remeker cheese, and carbonara sauce with black pepper

MAIN

Gebrande Snoekbaars uit het Markermeer met ingelegde zeevenkel, salade van venkel en Pernod saus

Seared pikeperch 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.