

# DE MARK

STARTER	Tomaat tartaar, zuurdesem vers geroosterd met knoflook en zeezout Tomato tartare, freshly roasted sourdough with garlic and sea salt
IN BETWEEN	Op de BBQ geroosterde eikhaas paddenstoel met knolselderij, harissa en komijn hollandaise BBQ roasted maitake mushroom and celeriac with harissa, puffed quinoa, and cumin hollandaise
MAIN	Gebrande kabeljauw met kokkels, gemarineerde venkel, zeewierolie en saus van kokkels en Pernod Torched cod with cockles, marinated fennel, seaweed oil, and sauce of cockles and Pernod
DESSERT	Pure chocolade ganache met lange peper, gezouten karamel en bloedsinaasappels Dark chocolate ganache with long pepper, salted caramel, and blood oranges

€80p.p.

Wine pairing €55 p.p.

\*Vegetarian main course option  
available upon request

Allergies? Please let us know.  
Card only.