Bites

Wild Wadden Sea oyster €7
With seaweed dashi, douglas fir oil,
magnolia vinegar & forest ants from Bergen

Bowl of paprika crisps €7
Fermented potato crisps served with
lacto bellpepper powder & strained yogurt

Onion and cheese tartelette €9
With the oldest cheese of the Netherlands &
an onion broth gel

Bass tartelette €9
Featuring wild bass from the local lake, wild garlic cream,
and barbecued cucumber

Lardo tartelette €9
With smoked pork fatback, lacto bell pepper cream &
cucumber

Wild goose meatballs | 3 pcs. €10
Served with pumkin seeds tahin and yogurt sauce &
fresh herbs

Tagliatelle of North Sea squid €11
Served with deer bone cream sauce &
black koji and garlic oil

Pork rib €12
Served with pinecone bbq sauce, spruce mayonaise &
hazelnut furikake

Beemster garlic | 2 pers. €16
Whole bulb of roasted garlic served with Alkmaarian
bread, cultured butter, garlic furikake &
buttermilk and wild garlic vinaigrette

Dishes

Beet Teriyaki €19
Summer beetroots from Nieuwe-Niedorp five ways,
served with cherry tomato and wakame dashi

Arctic char sashimi €19
Served with barbecued cucumber, horseradish cream,
pickled elderflower & wild garlic oil

Cheese soufflé €19
Featuring the Netherlands' most mature artisan cheese,
pork head meat rillette, roasted garlic yogurt, and
garden-fresh herbs

Alkmaarian sauerkraut €23
Cultured cabbage, confit portobello, spicy hazelnut mole,
garlic and thyme salsa & Douglas fir foam

Ikejime sea bass from the Wadden Sea
Served with potato mousseline, unripe plum umezuke, €29
yellow vegetable mirepoix, garlic furikake &
burnt butter sauce with Wadden Sea dashi

Koji-aged roe deer
Barbecued back fillet served with Opperdoezer Ronde €30
potato salad, apple sauce, black garlic cream &
deer bone cream sauce

Desserts

Pavlova €17
Crispy meringue filled with vanilla strained yogurt &kombucha curd, served withsweet woodruff applesauce, fresh apple & verbine

Cheese dessert €17
Dutch vanilla and Achelse Blauwe pudding with freshly baked brioche, young pinecone syrup & late-summer fruit

Apple pie €17
Braised apple with a carolina reaper dressing, freshly baked brioche filled with apple compote, served with porcini mushroom ice cream

Cheese

three cheeses | €14
five cheeses | €20

Selection of specialty cheeses from the Low Lands
Aged by the Kaasfort

Swarte Toer by Doetie
white mold & ash crust, raw goat's milk, Friesland

Fransje by Mathilde
white mold, cow's milk, Utrecht

Beer cheese by La Trappe
cow's milk, La Trappe Isid'or, Noord-Brabant

Hertegeitje by Catharinadal
red flora, raw cow's and goat's milk, Limburg (BE)

Lazuli by Oudwijker
blue cheese, cow's milk, Utrecht