

Bites

Wild Wadden Sea oyster With seaweed dashi, douglas fir oil, magnolia vinegar & forest ants from Bergen	€7
Bowl of paprika crisps Fermented potato crisps served with lacto bellpepper powder & strained yogurt	€6
Onion and cheese tartelette With the oldest cheese of the Netherlands & an onion broth gel	€8
Smoked eal tartelette With eal from the Alkmaar lake, wild garlic cream & chives	€9
Lardo tartelette With smoked pork fatback, lacto bell pepper cream & cucumber	€8
Wild goose meatballs 3 pcs. Served with pumkin seeds tahin and yogurt sauce & fresh herbs	€9
Tagliatelle of North Sea squid Served with deer bone cream sauce & black koji and garlic oil	€9
Pork rib Served with pinecone bbq sauce, spruce mayonaise & hazelnut furikake	€10
Beemster garlic 2 pers. Whole bulb of roasted garlic served with Alkmaarian bread, cultured butter, garlic furikake & buttermilk and wild garlic vinaigrette	€15

Dishes

Beet Teriyaki	€17
Summer beetroots from Nieuwe-Niedorp five ways, served with cherry tomato and wakame dashi	
Arctic char sashimi	€18
Served with barbecued cucumber, horseradish cream, pickled elderflower & wild garlic oil	
Retired pig brawn	€18
Served with oyster emulsion, dark beer taré, brioche croutons & cauliflower atjar	
Alkmaarian sauerkraut	€21
Cultured cabbage, confit portobello, spicy hazelnut mole, garlic and thyme salsa & Douglas fir foam	
Ikejime sea bass from the Wadden Sea	€29
Served with potato mousseline, unripe plum umezuke, yellow vegetable mirepoix, garlic furikake & burnt butter sauce with Wadden Sea dashi	
Koji-aged roe deer	€30
Barbecued back fillet served with Opperdoezer Ronde potato salad, apple sauce, black garlic cream & deer bone cream sauce	

Desserts

Pavlova €15

Crispy meringue filled with vanilla strained yogurt
& kombucha curd, served with sweet woodruff applesauce,
fresh apple & verbine

Cheese dessert €16

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

Black Koji Sticky Pudding €17

Made from barley aged for 3 months at 60°C,
served with salted caramel &
meadowsweet blossom 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