

# *La Rive Gauche*

## Menu Dégustation Terre et Mer

**Beef Flank Steak** · oyster · crème fraîche · anna gold caviar

**Langoustine** · jerusalem artichoke · caper leaf · garam masala

**Monkfish** · cevenne onion · ankimo · codium

**Veal Sweetbread** · cauliflower · veal kidneys · tarragon

**Bresse Duck** · samosa · bok choy · umeboshi

or

**Blackmore Farm Wagyu** · flat iron steak · spinach · shortrib (supplement € 25)

**Blood Orange** · white chocolate · farmhouse quark · pink pepper

€ 110 Terre et Mer Tasting 6 Course

€ 75 Wine Pairing 6 Glasses

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**Terre et Mer A la Carte** All the tasting menu dishes can be ordered a la carte

€ 30 Starter

€ 60 Main Course (Wagyu supplement € 25)

€ 35 Anna Gold Caviar Classic 10 Gram

€ 60 Red Mullet

€ 65 Wild Sea Bass

€ 65 Anjou Pigeon

# *La Rive Droite*

## **Menu** Dégustation de Jardin d'Hiver

**Miso Eggplant** . nikiri . sushi rice . papaya . mango

**Tortellini Carrot** . lovage . olde remeker cheese . beurre blanc

**Jerusalem Artichoke** . mustard seeds . smoked paprika . lemon

**Barbecue Celeriac** . young leeks . black radish . fermented garlic

**Riso Venere** . puntarelle . cauliflower . mushrooms

**Fennel** . laurel liquorice . granny smith . coconut

€ 100 Vegetarian Tasting 6 Course

€ 75 Wine Pairing 6 Glasses

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**Vegetarian A la Carte** All the tasting menu dishes can be ordered a la carte

€ 25 Starter

€ 55 Main Course

€ 20 Selection of Dutch Cheeses

Please kindly advise us on any dietary requirements