

## APERITIF

<b>Organic oysters</b> Creuses with lemon and shallot vinegar (3 or 6)	9/16
<b>Iberian cured ham</b> Paletta Iberico Bellota (50gr.)	9

## TASTING MENU

Be surprised by the Chef with a monthly changing tasting menu, inspired on the season

4 COURSE €44      5 COURSE €53      6 COURSE €60

Wine paring range between €6.5 and €9

## À LA CARTE

### STARTERS

<b>Shrimp</b> with soy bean, bonito dashi, sea weed, bok choi and black radish	11
<b>White asparagus</b> with mustard, chives, herbs and potato crunch	11
<b>Toast Decadent;</b> steak tartare with duck liver, green apple and truffle	12
<b>White fish tartare</b> with sea urchin, grapes and puffed quinoa	10
<b>Iberico</b> with Jerusalem artichoke, papaya, peanut and citrus	11

### BETWEEN

<b>Creamy foam of lobster</b> with samphire and white asparagus	11
<b>Oxtail</b> with brie de Meaux, fig and pistachio	11

### MAINS

<b>Lamb Rib Roast (700Gr.)</b>   white asparagus   fries   puffed garlic gravy	59
Price for 2 people and available on availability	

<b>Celeriac Kha Khai</b> with yuzu, samphire and macadamia nuts	20
<b>Turbot</b> with spinach, celeriac, almond and potato foam	23
<b>Organic corn chicken</b> with roasted potato, corn, crispy skin and gravy	22
<b>Duck breast</b> with chicory, plums, potato crunch and duck liver gravy	22
<b>Lobster &amp; sucade</b> with asparagus, sea lavender and horseradish	23

EXTRA : Homemade French fries with mayonnaise 4

### DESSERTS

<b>Dutch and French cheeses</b> from "Bourgondisch Lifestyle"	12
<b>Poached pear</b> with ginger, yuzu, peanut and beurre noisette ice cream	8
<b>Chocolate dessert</b>	8
<b>Lemon &amp; Meringue</b>	8
<b>Café Gourmand;</b> with sweet treats	7

We strive for a fair and sustainable sourcing of our products.

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