

Suggestions of the chef

Aperitifs

Pornstar Martini: Absolut vodka/ vanille/ lemon/ sugar/ passion fruit	€11,50
Moscow mule: vodka/ ginger beer/ lemon	€10,50
Pink 47 gin (47% alc) : soft taste with fresh aromas of juniper berries	€12,50

Starters

Zeeland flat oysters natural pcs	€4,50
Butternut soup: coriander/coconut/smoked salmon	€9,50
Salmon tartar: cream of mascarpone/ chives/ Avruga kaviaar/ wakame	€18,50
Baked scallops: celeriac/ parma ham/ applejack/ burnt butter	€17,50

Main course

Lamb shank (slow cooked): seasonal vegetables/ roasted potatoes/ lamb gravy	€28,50
Cod fillet: spinach/ fresh mousseline/ Serrano ham/ mashed potatoes	€32,50
Wild duck fillet: chicory/ cognac sauce/ wild mushrooms/ celeriac / croquettes	€31,50
Bouillabaisse: with rouille and crispy bread	€29,50
Poke bowl: Teriyaki chicken/ Parel couscous/ wakame/ edamame/ cherry tomato/feta cheese/ cucumber mango/ sriracha mayonnaise	€25,50
Venison fillet: poivrade sauce/chicory/ celeriac/ apple/ cranberries/wild mushrooms/ croquettes	€32,50
Stuffed chicken: mozzarella/ sun-dried tomato/ Serrano ham/basil/ mushrooms/ zucchini/ cognac sauce/ croquettes	€28,50
Stuffed eggplant: cherry tomato/ mozzarella/ zucchini/ oyster mushrooms/ mashed potato with fresh herbs/ sauce of roasted cherry tomato and peppers	€24,50

Dessert

Chocolate cannelloni and passion fruit bavaois in mojito syrup	€11,50
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Kosmopol Menu €53,00

Salmon tartar: cream of mascarpone/ chives/ Avruga kaviaar/ wakame

Or

Baked scallops: celeriac/ parma ham/ applejack/ burnt butter

Venison fillet: poivrade sauce/chicory/ celeriac/ apple/ cranberries/wild mushrooms/ croquettes

Or

Cod fillet: spinach/ fresh mousseline/ Serrano ham/ mashed potatoes

Chocolate cannelloni and passion fruit bavaois in mojito syrup

Or

Moelleux from chocolate with vanilla ice