

PLANTAGE ROCOCO

STARTER

Krab 22

Noordzeekrab salade – softshell – sjalot – homemade sambal – munt – koriander

Burrata 19 (v)

San Danielle – coriander – pistache – lavas

Pastinaak 17 (vg)

tahine – aubergine – dragon olie – cassave – koolrabi

Kingfish

snijbonen – enoki – aji mirasol – limabonen – kaffir

Steak Tartare

pimentolie – kwartel ei – merg – bieslook

SECONDI

Tarte Tartin 17 (vg)

cipollini – garun – vegan uien crème – tijm ijs

Bisque 22

Hollandse garnalen – maïscrème

Rendang 17

bok – piccalilly – coquille – okra – kervel

Pulpo 19

smoked piment paprika – ‘Nduja – maïs – zeewier

PRINCIPAL

El Grande Ravioli 27 (v)

parmezaan hazelnoot crumble – taleggio – dooier

Knolselderij 27 (vg)

king bolete – vegan jus – knolselderij – truffel

Riso 32

riso caldoso – groene kruiden – langoustine tartaar

Steak 29

sukade – groene pepersaus – opperdoezer chips

SHARE

Langoustine st. 10

BBQ – citrus beurre noisette

Côte de Boeuf 2p. 89

Hollandaise – groene peper saus

Zeebaars 32

gegrild – citroen

SIDE

Krieltjes 8,5

crème cru – sjalot – peterselie – cornichons

Shanghai Paksoi 7 (vg)

Knoflook – pinda's – sambal

Friet boutique 7 (vg)

Homemade mayo

Cavolo Nero 9 (vg)

edelgistsvlokken – sesam

DESSERT

Kaas L'Amuse 16

Espresso martini 12

Choco 12

amandelen

Meringue 12

rozenwater – pistache – mascarpone

Madeleines

vanillecrème

