



MOON

A la carte

Corvina, avocado, kokos, grapefruit & chili <i>Corvina, avocado, coconut, grapefruit & chili</i>	€17,50
Koolrabi, avocado, kokos, grapefruit & chili <i>Kohlrabi, avocado, coconut, grapefruit & chili</i>	€16
Knolselderij, chimichurri, boekweit & “Vreugdevol” <i>Celeriac, chimichurri, buckwheat & “Vreugdevol”</i>	€16
Lamsnek, artisjok, zwarte knoflook, witte asperge & daslook <i>Lamb neck, artichoke, black garlic, white asparagus & wild garlic</i>	€29
Witte asperge, morilles, doperwten & daslook <i>White asparagus, morels, green peas & wild garlic</i>	€24
Pruim, sherry, vanille, amandel & miso <i>Plum, sherry, vanilla, almond & miso</i>	€14
Selectie van 4 kazen <i>Selection of 4 cheeses</i>	€16,50

Bao bun <i>Gamba, sambai & sesam</i>	€6,5	Oyster 'Rockefeller' Classic gratinated oyster with basil butter and spinach	€6,5
Brioche <i>Mushroom duxelles, egg yolk cream, Belper Knolle cheese and chives</i>	€6,5	Oyster & Steak Tartare Oyster and steak tartare in one shell. The shellicious surf and turf!	€6,5
Brioche <i>Chicken liver pâté, raspberry & chives</i>	€7	Oyster Asian style Black bean sauce, chili and burnt leek	€6,5
Taco <i>Soft taco, burnt avocado, fried enoki, papaya & jalapeño</i>	€5	Oyster tasting for 2 persons (6pc) All the oyster preparations which are meant to be shared!	€37
Bites tasting Bao bun, Brioche chicken liver & Taco <i>Not meant to be shared, but feel free to do what you like!</i>	€17,50	*All oysters are prepared with the Zeeuwse Creuse nr. 3	

The Menu

Corvina, avocado, kokos & grapefruit
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Knolselderij, chimichurri, boekweit & "Vreugdevol"
Celeriac, chimichurri, buckwheat & "Vreugdevol"

Lamsnek, artisjok, zwarte knoflook, witte asperge & daslook
Lamb neck, artichoke, black garlic, white asparagus & wild garlic

Pruim, sherry, vanille, amandel & miso
Plum, sherry, vanilla, almond & miso

Vier-gangen | Four-courses €70

Selectie van 4 kazen | selection of 4 cheeses €16,50

The Pairings

 *Sakura Bliss & Kaffir Lime Elixer*
 *Quinta do Cardo, Cardo Branco Superior*

 *ARENSBAK Red*
 *Celler Pascona, Lo Noi del Sac*

 *Feral, No. 4 Red - Juniper Lavender*
 *Fiulot Barbera d'Asti 2023 van Prunotto*

 *Popcorn Lemonade*
 *Domaine Haute Perche, Coteaux de l'Aubance*

 = o% pairing (€8 per glass)
 = Wine (€12 per glass)

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