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Bao bun

€6,5

Gamba, sambai & sesam

Brioche

€6,5

Mushroom duxelles, egg yolk cream, Belper Knolle cheese and chives

Brioche

€7

Chicken liver pâté, raspberry & chives

Taco

€5

Soft taco, burnt avocado, fried enoki, papaya & jalapeño

Bites tasting

€17,50

Bao bun, Brioche chicken liver & Taco
Not meant to be shared, but feel free to do what you like!

Oyster 'Rockefeller'

€6,5

Classic gratinated oyster with basil butter and spinach

Oyster & Steak Tartare

€6,5

Oyster and steak tartare in one shell. The shellicious surf and turf!

Oyster Asian style

€6,5

Black bean sauce, chili and burnt leek

Oyster tasting for 2 persons (6pc)

€37

All the oyster preparations which are meant to be shared!

*All oysters are prepared with the Zeeuwse Creuse nr. 3

The Menu

Corvina, avocado, kokos & grapefruit
Corvina, avocado, coconut & grapefruit

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)

MON