

Gourmet Bites

Baeri Caviar

Farmed Baeri Caviar (Caviar per Tutti) served with blini's and crème fraîche d'Isigny(10 grams)

€ 22,50

Asetra Amour Caviar

Farmed Asetra Caviar (Caviar per Tutti) served with blini's and crème fraîche d'Isigny (10 grams)

€ 29,50

Kaluga Amour Caviar

Farmed Kaluga Caviar (Caviar per Tutti) served with blini's and crème fraîche d'Isigny(10 grams)

€ 34,50

Flight of Caviar

Three times 10 grams of the above mentioned Caviars

€ 80,00

Blini's

With smoked salmon mousse garnished with delicate salmon keta (4 pieces)

€ 8,50

Redwood smoked salmon

Served in small cubes (100 grams)

€ 8,50

Bruschetta's

Tuna crème topped with a caper berry (4 pieces)

€ 8,50

Bruschetta's

Gorgonzola and hazelnut crème sprinkled with dried figs (4 pieces)

€ 8,50

Special Bowl Méditerranée

Selection of Mediterranean marinated delicacies; sundried tomatoes, redwood salmon, grilled mushrooms served with olive crackers and aioli

€ 12,50

Rustic olives "Nostrane"

€ 4,50

Gourmet olives "la Bella Cerignola"

€ 5,50

Bubbles & Wines bowl

Homemade tapenade of artichoke and green olives, accompanied by scrocchies and "Nostrane" and "La Bella Cerignola" olives

€ 8,50

Bread of the Vlaamsch Broodhuys

Served with olive oil and Himalaya salt

€ 3,50

All our bread is baked by Het Vlaamsch Broodhuys

Warm Medjoul Dates Stuffed with Parmigiano Reggiano and wrapped in English bacon	€ 8,50
“Bee Stings” Crumbles of Parmigiano Reggiano drizzled with a white truffle infused honey and ground black pepper	€ 9,50
An assortment of Dutch and foreign cheeses Carefully selected from the famous purveyors l’Amuse and the Kaaskamer served with fig, hazelnut and raisin bread, crackers and a Mediterranean fruit and nut mix	€ 16,50
A trio of truffle temptations Dutch black truffle cheese from Bleskensgraaf, Cacciatore infused with black truffle and two different Truffle tapenades, served with freshly baked bread	€ 18,50
Selection of charcuterie Three different kinds of sliced charcuterie, served with “La Bella Cerignola” olives and bread	€ 17,50
Jamon Iberico Pata Negra The King of cured hams with a nutty taste (100 grams)	€ 19,50
Wagyu Salami A perfect “melt in your mouth” experience from Wagyu beef (100 grams)	€ 19,50
St.Marcellin Cheese Melted in the oven and served with bread	€ 8,50
Rillettes de Canard Warm rilette of duck served with bread	€ 10,50
Goose liver Terrine Made with Sauternes wine and served with brioche bread, aged Balsamico vinegar with figs and Himalaya salt	€ 14,50
Tarte Tatin Served warm with crème fraîche d’Isigny	€ 6,50
Chocolate/ fig cake Home made with Valrhona Chocolate	€ 6,50

Please let our sommeliers know if you have a food allergy