



C stands for Celsius.

Our menu is build upon temperature zones from -20 to 200 °C in four categories.

RAW & COLD

LOW TEMPERATURE

STEAM & COOK

GRILL, PLANCHA & TEMPURA

It is not just about the food, more importantly, it is about the way of cooking and different methods. The à la carte menu consists of small dishes, designed to share.

360° MENU

Experience the perfect composition of different temperatures and cooking methods. Let Michiel van der Eerde, chef Arnout van der Kolk and the kitchen team surprise you with a 360° tour through the menu.

4 courses	45
5 courses	55
6 courses	65
Supplement without dessert	4.5

360° WINES

Complete the surprise with matching wines.

4 glasses	29.5
5 glasses	38
6 glasses	49

The 360° menu is only available for the whole table.

À LA CARTE

0-20°C RAW & COLD

Dried, marinated and raw. Cold dishes with a modern twist.

Gamba	16
Ajo Blanco / sweet pepper / wood garlic	
Veal Tartare	14
Taleggio / brioche / cauliflower / black olive	
Seasonal Salad (v)	11
bulgur / feta / yellow beetroot / hazelnut	
Tuna	15
Thai salad / jalapeno crème / granite of cactus, ginger and sake	

40-80°C LOW TEMPERATURE

Slowly cooked, predominantly sous-vide. Exciting textures in ingredients you never had before.

Pork belly Hoisin (75 °C)	14
curry / pak choi / peanut	
Duck (51 °C / 200 °C)	16
Morille / onion / chantarelle	
Cheek of Veal Foie Gras (80 °C)	15
carrot / celeriac / sherry vinaigrette	

100°C STEAM & COOK

Precision preparation by means of steam and liquid. Maximum hold of flavours and important nutrients.

Marinated Eggplant (v)	12
buckwheat / lemon / fermented cucumber	
Eringi Mushroom (v)	13
mushroom pasta / truffle / egg yolk (65° C)	

200°C GRILL, PLANCHA & TEMPURA

Dishes prepared with high temperatures. Crisp on the outside and moist on the inside, all flavours remain sealed.

Lamb	17
bagna cauda / bottarga / bimi	
Steak BBQ	17
baba ghanoush / potato / pickled lemon	
Sea Bream	16
pearl couscous / goat's yoghurt / chorizo / calamondin	
Halibut	16
white beans / avocado / baby squid / kaffir	

SIDE DISHES

Pomme Mousseline:	
truffle (v)	6
lemon (v)	5
garlic (v)	5
herbs (v)	5
Roasted bimi / bagna cauda / bottarga	7
Seasonal Salad (v)	5
Bread & dip (v)	4.5

DESSERTS

-20-0°C

Champagne / white chocolate / tropical fruit	12.5
Raspberry / rhubarb / fennel / apple	12.5
Smokey chocolate (54%) / whiskey / mandarin / peanut	12.5
Cheese plateau / a selection of five cheeses served with currant bread	13.5

(v) This dish is vegetarian.
Do you have a food allergy? Please let us know.