



C for Celsius.

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

- RAW & COLD**
- LOW TEMPERATURE**
- STEAM & COOK**
- GRILL & PLANCHA**

It is not just about the food, more importantly, it is about the way of cooking and different methods.

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° experience of our concept.

4 courses	45
5 courses	55
6 courses	65
7 courses	75
Supplement without dessert	4.5

360° WINES

Complete your experience with matching wines selected by Martijn van Steijn and his team.

4 glasses	29.5
5 glasses	38
6 glasses	49
7 glasses	57

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

COCKTAIL CONNECTION

Cocktail with matching amuse	14
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Our culinary cocktails are the ultimate collaboration between the bar and kitchen crew. Together they are looking for the most surprising and beautiful taste combinations. Interested in matching cocktails? Ask our staff.

À LA CARTE

0-20 °C RAW & COLD

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

Tuna	16
dashi / apple / sea weed	
Pumpkin ^(v)	14
hummus / goat cheese / papadum	

40-80 °C LOW TEMPERATURES

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

Pork belly (75 °C)	16
tom yam / shrimp / puffed rice	
Free range chicken (68 °C)	16
corn / raisin / harissa	

100 °C STEAM & COOK

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

Marinated Eggplant ^(v)	14
sweet potato / tomato / burrata	
Eringi Mushroom ^(v)	15
mushroom pasta / truffle / egg yolk (65° C)	

200 °C GRILL & PLANCHA

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

Steak BBQ	17
fermented garlic / leek / Chinese gravy	
Sea Bream	16
pearl couscous / goat's yogurt / chorizo / calamondin	

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

Trifle / cheesecake / brioche / cranberry	12.5
Chocolate / peanut / banana / caramel	12.5
Cheese plateau / a selection of five cheeses served with currant bread	13.5

^(v) This dish is vegetarian.

In the case of a food allergy, please notify us in advance so we can do our utmost to provide you in your needs.

Unfortunately, we can not take all dietary wishes or food preferences into account in our surprise menu. This is caused by our frequent use of fresh, seasonal products wich vary regurlary.

Onion, garlic, lactose and animal products form the base of our kitchen and are often indispensable in our dishes.