



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.

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

360° WINES

Complete the surprise with matching wines.

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|----------|------|
| 4 glazen | 29.5 |
| 5 glazen | 38 |
| 6 glazen | 49 |

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

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COCKTAIL CONNECTION

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|------------------------------|----|
| Cocktail with matching amuse | 14 |
|------------------------------|----|

Our culinary cocktails are the ultimate collaboration between the bar and the kitchen. Together they are looking for the most surprising and beautiful taste combinations. Ask our staff!

^(v) This dish is vegetarian.

Do you have a food allergy? Please let us know.

À LA CARTE

0-20 °C RAW & COLD

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

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|--------------------------------|----|
| Tuna | 15 |
| dashi / apple / sea weed | |
| Pumpkin ^(v) | 13 |
| hummus / goat cheese / papadum | |

40-80 °C LOW TEMPERATURES

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

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|--------------------------------|----|
| Pork belly (75 °C) | 15 |
| 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.

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| Marinated Eggplant ^(v) | 13 |
| sweet potato / tomato / burrata | |
| Eringi Mushroom ^(v) | 14 |
| 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.

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

SIDE DISHES

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|---------------------------------------|-----|
| 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

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|--|------|
| Rice / pandan / passionfruit | 12.5 |
| 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 |