



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	47.5
5 courses	57.5
6 courses	67.5
7 courses	77.5
Supplement without dessert	4.5

For reservations of more than 5 people we only serve our tasting menu.

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.

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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
mushroom gyoza / ponzu / buckthorn	

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.

Lamb	17
bimi / bagna cauda / bottarga	
Pigeon	17
Maroccan cream / carrot / couscous	
Supplement: goose liver	5

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

Cheesecake / za'atar / pistachio / pineapple	12.5
Chocolate / blackberries / yoghurt / red wine vinegar	12.5

Cheese plateau / a selection of five cheeses served with currant bread 13.5

At C, we present the cheeses based on temperature. Discover what degrees do in the preparation process of the cheese! Want to know more? Ask our staff.

^(v) This dish is vegetarian.

In case of a food allergy, we urge you to inform us upfront. Only then can we do our best to provide you in your needs.

Unfortunately, we cannot take all dietary wishes or food preferences into account in our surprise menu as we use fresh and seasonal products which vary regularly.

Please note that onion, garlic, lactose, and animal products form the base of our kitchen and are often indispensable in our dishes.