

APERITIF

Organic oysters Creuses with lemon and shallot vinegar (3 or 6)	9/16
Iberian cured ham Paletta Iberico Bellota (50gr.)	9

TASTING MENU

Be surprised by the Chef with a monthly changing tasting menu, inspired on the season

3 COURSE €35 4 COURSE €44 5 COURSE €53 6 COURSE €60

Wine paring range between €6.5 and €9

À LA CARTE

STARTERS

Halibut & squid seaweed avocado mango	11
Tuna Tataki kiwi harissa macadamia	13
Beetroot mushroom goat cheese balsamic pistachio	10
Steak tartare cucumber garlic yogurt	11
Quail marrowfats bacon potato piccalilli	12

BETWEEN

Iberic pork neck apple Parmesan cheese	11
Vichyssoise crayfish lovage	9

MAINS

Pork belly scallop Jerusalem artichoke pear olive yuzu	21
Pike perch carrot roasted onion truffle potato beurre blanc	20
Eggplant burrata crunchy mushroom tomato	19
Grilled beef ribeye piccalilli string bean veal gravy	23
Veal rump steak jacket potato cauliflower pomegranate jus	22

EXTRA : Homemade French fries with mayonnaise 4

DESSERTS

Cheese board Dutch and French cheeses from "Bourgondisch Lifestyle"	12
White chocolate tarragon grapefruit	8
Chocolate lava cake brittle mousse parfait	8
Lemon cookie dough meringue	8
Café Gourmand ; with sweet treats	7

We strive for a fair and sustainable sourcing of our products.

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