

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

Smoked gurnard cauliflower olive rhubarb	11
Duck breast Jerusalem artichoke mandarin macadamia	12
Mushroom tête de moine cheese cashew	10
Game paté parsnip seabuck thorn brioche pistachio	11
Shrimp winter purslane smoked Iberic pork broth	12

BETWEEN

Clear beef broth stew dumpling bone marrow	9
Scallop tom ka kai sweet and sour cucumber nori	11

MAINS

Côte de Boeuf (900Gr.) fries butter salad red onion gravy Price for 2 people and available on availability	60
Monk fish romanesco sage potato bacon foam and crunch	21
Roasted beetroot Chaource sweetened walnut egg yolk	19
Deer steak red cabbage pommes dauphine apple spiced gravy	21
Scallops and clams orzo seaweed purslane Parmesan	22
EXTRA : Homemade French fries with mayonnaise 4	

DESSERTS

Cheese board Dutch and French cheeses from "Bourgondisch Lifestyle"	12
Pumpkin salted caramel verbena	8
Chocolate & Coconut dessert	8
Lemon cookie dough meringue	8
Café Gourmand ; with sweet treats	7

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

Follow us on Instagram: [@Restaurantnoordwest](#)