



MENU VAN DE CHEF

CHEF'S MENU

GEBRANDE PREI ROULLEAU, kruidenboter, prei-limoen espuma, gerookte wilde zalm, tuinkruiden
ROASTED LEEK ROULLEAU, herb butter, leek-lime espuma, smoked wild salmon, garden herbs

HOLLANDESE GARNALENBISQUE, CROUTONS
DUTCH SHRIMP BISQUE, CROUTONS

HOLLANDESE ASPERGES KLASSIEK, nieuwe krieltjes, huis gebraden beenham, gekookte eieren, botersaus
DUTCH ASPARAGUS "CLASSIC", new potatoes, house roast ham, boiled eggs, butter sauce

of/or

HOLLANDESE ASPERGES ZALM, nieuwe krieltjes, Hollandaisesaus
DUTCH ASPARAGUS SALMON, new potatoes, Hollandaise sauce

ADVOCAAT 'SABAYON', ROOD FRUIT, HAZELNOOT CRUMBLE
ADVOCAAT (DUTCH EGGNOG) 'SABAYON', RED FRUIT, HAZELNUT CRUMBLE

3 gangen/course menu 56

4 gangen/course menu 69



LUNCH

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OM MEE TE BEGINNEN

TO START WITH

OESTERS "Irish Rock", mignonette, citroen <i>OYSTERS "Irish Rock", mignonette, lemon</i>	p/st 5
ESCARGOTS À LA FLAMANDE, kruidenboter, huisgemaakt brood <i>ESCARGOTS À LA FLAMANDE, herb butter, homemade bread</i>	15
HOUSE OF CAVIAR (ASETRA), crème fraîche, sjalotten, peterselie, blini's <i>HOUSE OF CAVIAR (ASETRA), sour cream, shallots, parsley, blini</i> 10-50 gram <i>grams</i>	28-98
DRIE CROSTINI BELHAMEL, huisgerookte zalm, steak tartaar met kwartelei, Iberico ham met tomaat <i>THREE CROSTINI 'BELHAMEL', home-smoked salmon, steak tartare with quail egg, tomato with Iberian ham</i>	17

BELHAMEL KLASSIEKERS

BELHAMEL CLASSICS

CARPACCIO VAN RUNDERLENDE, Manchego, gefrituurde Roseval aardappellucifers, truffel vinaigrette, pijnboompitten <i>SIRLOIN CARPACCIO, Manchego cheese, deep-fried Roseval potato matchsticks, truffle vinaigrette, pine nuts</i>	19
STEAK TARTAAR (140gr) van Hollandse ossenhaas (MRIJ rund) en zomertruffel <i>STEAK TARTARE (140gr) from Dutch beef tenderloin (MRIJ beef) and summer truffle</i>	22
ENTRECOTE 'BELHAMEL', getrancheerde entrecote, mini kingboleten, boontjes, fondant aardappelen, trompet de la mortsaus <i>SIRLOIN STEAK 'BELHAMEL', sliced sirloin beef, queen boletes, green beans, fondant potatoes, trompette de la mort sauce</i>	35

A LA CARTE

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OEUF COCOTTE, <u>huis gerookte zalm</u> OF <u>jamon Iberico</u> , knolselderij-crème, venkel, aardpeer <i>OEUF COCOTTE, <u>home-smoked salmon</u> OR <u>jamon Iberico</u>, celeriac cream, fennel, Jerusalem artichoke</i>	17
CROQUE MADAME, beenham, Comté kaas, bechamel, ei <i>CROQUE MADAME, farmers ham, Comté cheese, egg</i>	12
CAESAR SALADE, "Blije Ilper" kippedijen, gegrilde Romaine sla, Parmezaanse kaas, gekookte eieren, kappertjes, pangrattato, ansjovis dressing <i>CAESAR SALAD, "Blije Ilper" chicken thighs, grilled Romaine lettuce, Parmesan cheese, boiled eggs, crispy croutons, pangrattato, anchovy dressing</i>	24



SALADE 'BELHAMEL' met Schwarzwälder schinken, Roquefort, gepocheerde peer, Provençaalse croutons, rode port-kastanjes, balsamico-siroop <i>SALAD 'BELHAMEL' with Schwarzwälder schinken, Roquefort cheese, poached pear, Provençal croutons, red port chestnuts, balsamic syrup</i>	22
'TARTE TATIN' VAN SJALOTTEN, zilveruitjes, blauwe kaas, mosterdkaramel (V) <i>'TARTE TATIN' OF SHALLOTS, silver onions, blue cheese, mustard caramel (V)</i>	16
HOLLANDSE GARNALENBISQUE, CROUTONS <i>DUTCH SHRIMP BISQUE, CROUTONS</i>	17
RAVIOLI CONFIT TOMAAT, citroen ricotta, notenmix, pompoenpitten (V) <i>CONFIT TOMATO RAVIOLI, lemon ricotta, mix of nuts, pumpkin seeds (V)</i>	27
KREEFTEN TAGLIATELLE, geroosterde Canadese kreeftenstaart, bisquesaus, citroen ricotta, <i>LOBSTER TAGLIATELLE, roasted Canadian lobster tail, bisque sauce, lemon ricotta</i>	29
VIS VAN DE DAG, knolselderij-crème, wilde bospaddestoelen, rode uiencompote, witlof, Dashi bouillon <i>CATCH OF THE DAY, celeriac cream, wild forest mushrooms, red onion compote, chicory, Dashi broth</i>	DAGPRIJS
SEIZOENSGERECHTEN <i>SEASONAL DISHES</i>	
HOLLANDSE ASPERGES KLASSIEK, nieuwe krieltjes, huis gebraden beenham, gekookte eieren, botersaus <i>DUTCH ASPARAGUS "CLASSIC", new potatoes, house roasted ham, boiled eggs, butter sauce</i>	28
HOLLANDSE ASPERGES ZALM, nieuwe krieltjes, Hollandaisesaus <i>DUTCH ASPARAGUS SALMON, new potatoes, Hollandaise sauce</i>	28
BIJGERECHTEN <i>SIDE DISHES</i>	
GROENE SALADE <i>GREEN SALAD</i>	6
FRANSE FRIET <i>FRENCH FRIES</i>	6
NAGERECHTEN <i>DESSERTS</i>	
CRÈME BRÛLÉE, gesuikerde korstdeegstengel <i>CRÈME BRÛLÉE, sugared crust dough stalk</i>	10
CHOCOLADE MOELLEUX, miso caramel, hazelnoot, mokka-ijs <i>CHOCOLAT MOELLEUX, miso caramel, hazelnut, mocca-ice</i>	12
PAIN PERDU, sinaasappel karamel, vanille-ijs <i>PAIN PERDU, orange caramel, vanilla ice cream</i>	12
SELECTIE NEDERLANDSE EN FRANSE KAZEN, vijgenbrood, druiven, walnoot <i>SELECTION OF DUTCH AND FRENCH CHEESES, fig bread, grapes, walnut</i>	16