



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

AJO BLANCO (Spaanse koude amandelsoep), gerookte paling, witte druiven, basilicum
AJO BLANCO (Spanish cold almond soup), smoked eel, white grapes, basil

LAMZADEL & LAMSTOOF, aubergine, tajine dressing, koriander
LAMB SADDLE & LAMB STEW, aubergine, tagine dressing, coriander

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
TERRINE VAN FOIE GRAS, Iberico, vanille, truffel, ingelegde sauternesdruiven, zuurdesem baguette van Stadsbakkerij AS <i>TERRINE OF FOIE GRAS, Iberico, vanilla, truffle, pickled sauternes grapes, sourdough baguette from 'Stadsbakkerij AS'</i>	21

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 OF Iberico</u> , knolselderij-crème, venkel, aardpeer <i>OEUF COCOTTE, home-smoked salmon Iberico, celeriac cream, fennel, Jerusalem artichoke</i>	17
CROQUE MADAME, huis gebraden beenham, Comté kaas, bechamel, ei <i>CROQUE MADAME, house roast ham, Comté cheese, egg</i>	12



CAESAR SALADE, “Blije Ilper” kippedijen, gegrilde Romaine sla, Parmezaanse kaas, gekookte eieren, kappertjes, pangrattato, ansjovis dressing CAESAR SALAD, “Blije Ilper” chicken thighs, grilled Romaine lettuce, Parmesan cheese, boiled eggs, crispy croutons, pangrattato, anchovy dressing	24
SALADE ‘BELHAMEL’ met Schwarzwälder schinken, Roquefort, gepocheerde peer, Provençaalse croutons, rode port-kastanjes, balsamico-siroop SALAD ‘BELHAMEL’ with Schwarzwälder schinken, Roquefort cheese, poached pear, Provençal croutons, red port chestnuts, balsamic syrup	22
‘TARTE TATIN’ VAN SJALOTTEN, zilveruitjes, blauwe kaas, mosterdkaramel (V) ‘TARTE TATIN’ OF SHALLOTS, silver onions, blue cheese, mustard caramel (V)	16
AJO BLANCO (Spaanse koude amandelsoep), gerookte paling, witte druiven, basilicum AJO BLANCO (Spanish cold almond soup), smoked eel, white grapes, basil	15
RAVIOLI CONFIT TOMAAT, citroen ricotta, notenmix, pompoenpitten (V) CONFIT TOMATO RAVIOLI, lemon ricotta, mix of nuts, pumpkin seeds (V)	27
GEROOSTERDE TIJGERGARNALENRISOTTO, zeekraal, tomaat, citroen, XO crème ROASTED TIGER PRAWN RISOTTO, samphire, tomato, lemon, XO cream	29
VIS VAN DE DAG, venkelsalade, gebakken artisjok, bloemkool crème, zongedroogde tomatentapenade CATCH OF THE DAY, fennel salad, fried artichoke, cauliflower cream, sun-dried tomato tapenade	DAGPRIJS

SEIZOENSGERECHTEN

SEASONAL DISHES

PLATEAU FRUIT DE MER, oesters, scheermessen, wulken, kokkels, gamba’s, Hollandse garnalencocktail SEAFOOD PLATTER, oysters, razor clams, whelks, cockles, prawns, Dutch shrimp cocktail	35/65
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BIJGERECHTEN SIDE DISHES

6

GROENE SALADE GREEN SALAD

FRANSE FRIET FRENCH FRIES

NAGERECHTEN

DESSERTS

CRÈME BRÛLÉE, gesuikerde korstdeegstengel CRÈME BRÛLÉE, sugared crust dough stalk	10
CHOCOLADE MOELLEUX, miso caramel, hazelnoot, mokka-ijs CHOCOLAT MOELLEUX, miso caramel, hazelnut, mocca-ice	12
PAIN PERDU, sinaasappel karamel, vanille-ijs PAIN PERDU, orange caramel, vanilla ice cream	12
SELECTIE NEDERLANDSE EN FRANSE KAZEN, vijgenbrood, druiven, walnoot SELECTION OF DUTCH AND FRENCH CHEESES, fig bread, grapes, walnut	16