



MENU VAN DE CHEF

CHEF'S MENU

KLASSIEKE VITELLO TONNATO

CLASSIC VITELLO TONNATO

ROMIGE SAVOOIEKOOLSOEP, langzaam gegaard buikspek

CREAMY SAVOY CABBAGE SOUP, slow cooked pork belly

SCHOTSE SHORT RIB, knolselderij, tahin, geroosterde bimi, zoetzure rode ui

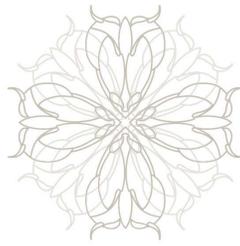
SCOTCH SHORT RIB, celeriac, tahin, roasted bimi, sweet and sour red onion

BASQUE CHEESECAKE, licht gebrande cheesecake, kumquatmarmelade

BASQUE CHEESECAKE, lightly burnt cheesecake, kumquat marmalade

3 gangen/course menu 56

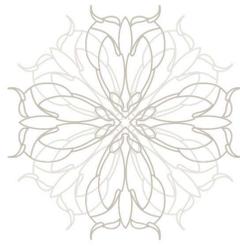
4 gangen/course menu 69



LUNCH *LUNCH*

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, garlic-herb butter, homemade bread</i>	15
COQUILLE GRATINÉE , Comté, sherry, verse tuinkruiden <i>COQUILLE GRATINÉE, Comté cheese, sherry, fresh garden herbs</i>	17
HOUSE OF CAVIAR (ASETRA) , crème fraîche, sjalotten, peterselie, blini's <i>HOUSE OF CAVIAR (ASETRA), sour cream, shallots, parsley, blinis</i> 10-50 gram <i>grams</i>	28-98
DRIE CROSTINI BELHAMEL , huisgerookte zalm, steak tartaar, Ibérico <i>THREE CROSTINI 'BELHAMEL', home-smoked salmon, steak tartare, Ibérico</i>	17
WILDERRINE VAN HERT, HAZENRUG, WILD ZWIJN , wilde paddenstoelen, kastanjes, zwarte truffel, zuurdesem baguette (Stadsbakkerij AS) <i>GAME TERRINE OF VENISON, HARE AND WILD BOAR, wild mushrooms, chestnuts, black truffle, sourdough baquette (Stadsbakkerij AS)</i>	21
BELHAMEL KLASSIEKERS <i>BELHAMEL CLASSICS</i>	
CARPACCIO VAN RUNDERLENDE (MRIJ rund) , Manchego, gefrituurde Roseval aardappellucifers, truffel vinaigrette, pijnboompitten <i>SIRLOIN CARPACCIO (MRIJ beef), Manchego cheese, deep-fried Roseval potato matchsticks, truffle vinaigrette, pine nuts</i>	20
STEAK TARTAAR (140gr) van Hollandse ossenhaas (MRIJ rund), zwarte truffel, 64°C gegaarde eidooier <i>STEAK TARTARE (5oz) from Dutch beef tenderloin (MRIJ beef), black truffle, 64°C slow-cooked egg yolk</i>	23
ENTRECÔTE 'BELHAMEL' , getrancheerde entrecôte (MRIJ rund), mini kingboleten, boontjes, fondant aardappelen, trompet-de-la-mortsaus <i>SIRLOIN STEAK 'BELHAMEL', sliced sirloin beef (MRIJ beef), porcini mushrooms, green beans, fondant potatoes, trompette de la mort sauce</i>	37
A LA CARTE <i>A LA CARTE</i>	
OEUF COCOTTE , huisgerookte zalm OF Ibérico, wortelcrème, venkel, aardpeer <i>OEUF COCOTTE, home-smoked salmon OR Ibérico, carrots cream, fennel, Jerusalem artichoke</i>	17
CROQUE MADAME , huisgebraden beenham, Comté kaas, bechamel, ei <i>CROQUE MADAME, house-roast ham, Comté cheese, béchamel sauce, egg</i>	15



CAESAR SALADE, “Blije Ilper” kippendijen, gegrilde Romaine sla, Parmezaanse kaas, gekookte eieren, kappertjes, pangrattato, ansjovisdressing <i>CAESAR SALAD, “Blije Ilper” chicken thighs, grilled Romaine lettuce, Parmesan cheese, boiled eggs, 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>‘CARAMELISED SHALLOT ‘TARTE TATIN’, pearl onions, blue cheese, mustard caramel (V)</i>	16
ROMIGE SAVOOIEKOOLSOEP , langzaam gegaard buikspek <i>CREAMY SAVOY CABBAGE SOUP, slow cooked pork belly</i>	15
RAVIOLI van PREI,AARDAPPEL & POMPOEN , prei-salie tapenade, ingemaakte pompoen, gerookte amandelen, gorgonzolasaus (V) <i>RAVIOLI LEEK, POTATO, PUMPKIN, leek–sage tapenade, pickled pumpkin, smoked almonds, gorgonzola sauce (V)</i>	28
CEVICHE VAN WITVIS (vis van het moment) , leche de tigre, rode ui, koriander, maïs, zoete aardappel <i>WHITE FISH CEVICHE (market fish), leche de tigre, red onion, coriander, corn, sweet potato</i>	21
RISOTTO GEKONFIJTE FAZANTENBOUT , bospaddenstoelen, Comté-sherry roomsaus <i>RISOTTO CONFIT PHEASANT, forest mushrooms, Comté–sherry cream sauce</i>	29
VIS VAN DE DAG , spitskool gestoofd in paddenstoelen-garum, knolselderij-tahin crème, zoet-zure knolselderij, beurre blanc <i>CATCH OF THE DAY, pointed cabbage braised in mushroom garum, celeriac tahini cream, sweet-and-sour celeriac, beurre blanc</i>	DAGPRIJS
SEIZOENSGERECHTEN SEASONAL DISHES	
HOLLANDSE MOSSELEN , harissasaus, huisgemaakt brood, koriander, citroen <i>DUTCH MUSSELS, harissa sauce, homemade bread, coriander, lemon</i>	30
BIJGERECHTEN SIDE DISHES	
GROENE SALADE GREEN SALAD FRANSE FRIET FRENCH FRIES	6
NAGERECHTEN DESSERTS	
BLACK TEA CRÈME BRÛLÉE , huisgemaakte roombotersprits <i>BLACK TEA CRÈME BRÛLÉE, homemade Dutch shortbread</i>	11
WITTE CHOCOLADE CHEESECAKE , rood fruit, Bastogne <i>WHITE CHOCOLATE CHEESECAKE, red fruit, Bastogne biscuit</i>	12
PAIN PERDU , sinaasappel karamel, vanille-ijs <i>PAIN PERDU, orange caramel, vanilla ice cream</i>	13
SELECTIE KAZEN (De Kaaskamer van Amsterdam) , vijgenbrood, druiven, walnoot <i>SELECTION CHEESES (De Kaaskamer van Amsterdam), fig bread, grapes, walnut</i>	18