



MENU VAN DE CHEF

CHEF'S MENU

GAMBA COQUILLE, mille feuille, beurre blanc met Hollandse-garnalen, bieslook

GAMBA COQUILLE, mille feuille, beurre blanc with Dutch shrimps, chives

AJO BLANCO (Spaanse koude amandelsoep), gerookte paling, witte druiven, basilicumolie, Pinot Grigio-vinaigrette

AJO BLANCO (Spanish cold almond soup), smoked eel, white grapes, basil oil, Pinot Grigio vinaigrette

GEBRADEN LAMSRACK, groene aspergecrème, gebakken Hollandse nieuwe aardappelen, romanesco, doperwten, Provençaalse tomatensalsa

ROASTED LAMB RACK, green asparagus cream, pan-fried new Dutch potatoes. Romanesco, green pees, Provençal tomato salsa

ETON MESS, aardbeien, mascarpone-yoghurtcrème, aardbeien coulis, meringue

ETON MESS, strawberries, mascarpone-yoghurt cream, strawberry coulis, meringue

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
GEROOSTERDE MERGPIJP, XO-mayonaise, Amsterdamse uitjes, zuurdesem <i>ROASTED BONE MARROW, XO-mayonnaise, Amsterdam pickled onions, sourdoug</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 truffel, sourdough baquette (Stadsbakkerij AS)</i>	22

BELHAMEL KLASSIEKERS *BELHAMEL CLASSICS*

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>	21
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 truffel, 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>	38

A LA CARTE *A LA CARTE*

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, ansjovis dressing <i>CAESAR SALAD, “Blije Ilper” chicken thighs, grilled Romaine lettuce, Parmesan cheese, boiled eggs, pangrattato, anchovy dressing</i>	24
SALADE ‘BELHAMEL’, Schwarzwälder schinken, Achels Blauw, gepocheerde peer, Provençaalse croutons, rode port-kastanjes, gesuikerde walnoten, balsamico-siroop <i>SALAD ‘BELHAMEL’ with Schwarzwälder schinken, Achels Blue cheese, poached pear, Provençal croutons, red port chestnuts, candied walnuts, 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
AJO BLANCO (Spaanse koude amandelsoep), gerookte paling, witte druiven, basilicumolie, Pinot Grigio-vinaigrette <i>AJO BLANCO (Spanish cold almond soup), smoked eel, white grapes, basil oil, Pinot Grigio vinaigrette</i>	16
GNOCCHI, venkeltjes, courgettetjes, meiraapjes, ingemaakte citroen-sherrysaus, Manchego (V) <i>GNOCCHI, baby fennel, courgettes, turnips, preserved lemon-sherry sauce, Manchego (V)</i>	29
LANGOUSTE, zacht gegaard, afgebrand, koriandertapenade, tomatensalsa, avocado gebakken in ponzu-soja <i>LANGOUSTE, gently cooked, torched, coriander tapenade, tomato salsa, ponzu-soy glazed avocado</i>	22
VIS VAN DE DAG, spitskool gestoofd in paddenstoelen-garum, knolselderij-tahincrème, 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

SEIZOENSGERECHT *SEASONAL DISH*

HOLLANDESE MOSSELEN. sereh, gember, kurkuma Tip van de chef: met Franse frietjes. <i>DUTCH MUSSELS, lemongrass, ginger, turmeric Chef's recommendation: enjoy with French fries</i>	30
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BIJGERECHTEN *SIDE DISHES*

GROENE SALADE <i>GREEN SALAD</i>	
FRANSE FRIET <i>FRENCH FRIES</i>	

NAGERECHTEN *DESSERTS*

EARL GREY CRÈME BRÛLÉE, huisgemaakte roombotersprits <i>EARL GREY CRÈME BRÛLÉE, homemade Dutch shortbread</i>	11
CHOCOLADEMOUSSE, vijgen-dadelbalsamico, stoofpeer, walnoten, gerookt Maldon zeezout <i>CHOCOLATE MOUSSE, fig and date balsamic, stewed pear, walnuts, smoked Maldon sea salt</i>	13
BASQUE CHEESECAKE, licht gebrande cheesecake, kumquatmarmelade <i>BASQUE CHEESECAKE, lightly burnt cheesecake, kumquat marmalade</i>	13
SELECTIE KAZEN (De Kaaskamer van Amsterdam), vijgenbrood, druiven, walnoot <i>SELECTION CHEESES (De Kaaskamer van Amsterdam), fig bread, grapes, walnut</i>	18