



## 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*

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INDIASE DAHL SOEP, rode linzen, buikspek, specerijen-vinaigrette

*INDIAN DAHL SOUP, red lentils, pork belly, spiced vinaigrette*

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ZACHTGEGAARDE KALFSSUCADE, wittebonen-misocrème, sugarsnaps, abrikoos, walnoot, shiitake, bordelaisesaus

*SLOW COOKED VEAL CHUCK, white bean & miso cream, sugar snaps, apricot, walnut, shiitake, Bordelaise sauce*

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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



## DINER *DINNER*

### OM MEE TE BEGINNEN *TO START WITH*

|                                                                                                                                                                                       |        |
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| OESTERS "Irish Rock", mignonette, citroen<br><i>OYSTERS "Irish Rock", mignonette, lemon</i>                                                                                           | p/st 5 |
| ESCARGOTS À LA FLAMANDE, kruidenboter, huisgemaakt brood<br><i>ESCARGOTS À LA FLAMANDE, garlic-herb butter, homemade bread</i>                                                        | 15     |
| GEROOSTERDE MERGPIJP, XO-mayonaise, Amsterdamse uitjes, zuurdesem<br><i>ROASTED BONE MARROW, XO-mayonnaise, Amsterdam pickled onions, sourdough</i>                                   | 17     |
| HOUSE OF CAVIAR (ASETRA), crème fraîche, sjalotten, peterselie, blini's<br><i>HOUSE OF CAVIAR (ASETRA), sour cream, shallots, parsley, blinis</i><br>10-50 gram <i>grams</i>          | 28-98  |
| DRIE CROSTINI BELHAMEL, huisgerookte zalm, steak tartaar, Ibérico<br><i>THREE CROSTINI 'BELHAMEL', home-smoked salmon, steak tartare, Ibérico</i>                                     | 17     |
| TERRINE DE CAMPAGNE, rode-uiencompote, mosterd, cornichons, baguette van Bakkerij As<br><i>TERRINE DE CAMPAGNE, red onion compote, mustard, cornichons, baguette from Bakkerij As</i> | 22     |

### BELHAMEL KLASSIEKERS *BELHAMEL CLASSICS*

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| CARPACCIO VAN RUNDERLENDE (MRIJ rund), Manchego, gefrituurde Roseval aardappellucifers, truffel vinaigrette, pijnboompitten<br><i>SIRLOIN CARPACCIO (MRIJ beef), Manchego cheese, crispy Roseval potato sticks, truffle vinaigrette, pine nuts</i>                                   | 21 |
| STEAK TARTAAR (140gr) van Hollandse ossenhaas (MRIJ rund), zwarte truffel, 64°C gegaarde eidooier<br><i>STEAK TARTARE (5oz) from Dutch beef tenderloin (MRIJ beef), zwarte truffle, 64°C slow-cooked egg yolk</i>                                                                    | 23 |
| ENTRECÔTE 'BELHAMEL', getrancheerde entrecôte (MRIJ rund), mini kingboleten, boontjes, fondant aardappelen, trompet-de-la-mortsaus<br><i>SIRLOIN STEAK 'BELHAMEL', sliced sirloin beef (MRIJ beef), porcini mushrooms, green beans, fondant potatoes, trompette de la mort sauce</i> | 38 |

### VOORGERECHTEN *STARTERS*

|                                                                                                                                                                                                                                                |    |
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| PROVENÇAALSE SALADE, artisjok, kapperappel, Kalamata-olijf, seizoensgroenten (V)<br><i>PROVENÇAL SALAD, artichoke, caper berry, Kalamata olive, seasonal vegetables (V)</i>                                                                    | 16 |
| BURRATASTRACCIATELLA, verse doperwtentapenade met Kalamata-olijven, gerookte amandel, munt, zuurdesemcroutons (V)<br><i>BURRATA STRACCIATELLA, fresh green pea tapenade with Kalamata olives, smoked almonds, mint, sourdough croutons (V)</i> | 19 |
| INDIASE DAHLSOEP, rode linzen, buikspek, specerijen-vinaigrette<br><i>INDIAN DAHL SOUP, red lentils, pork belly, spiced vinaigrette</i>                                                                                                        | 16 |
| 'TARTE TATIN' VAN SJALOTTEN, zilveruitjes, blauwe kaas, mosterdkaramel (V)<br><i>CARAMELISED SHALLOT 'TARTE TATIN', pearl onions, blue cheese, mustard caramel (V)</i>                                                                         | 18 |
| TONIJN VAN DE BBQ, coleslaw van rode kool<br><i>CHARGRILLED TUNA, red cabbage coleslaw</i>                                                                                                                                                     | 19 |
| LANGOUSTE, zacht gegaard en afgebrand, koriandertapenade, tomatensalsa, avocado gebakken in ponzu-soja<br><i>LANGOUSTE, gently cooked and torched, coriander tapenade, tomato salsa, ponzu-soy glazed avocado</i>                              | 22 |



## HOOFDGERECHTEN *MAIN COURSES*

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| GNOCCHI, venkeltjes, courgettetjes, meiraapjes, ingemaakte citroen-sherrysaus, Manchego (V)<br><i>GNOCCHI, baby fennel, courgettes en turnips, preserved lemon-sherry sauce, Manchego (V)</i>                                                                                                                | 29 |
| VIS VAN DE DAG, witlof gegaard in appelsap, geroosterde bloemkool, zoetzuur ingelegde bloemkool, DAGPRIJS lavaspistou, gele wortelcrème, beurre rouge<br><i>CATCH OF THE DAY, chicory braised in apple juice, roasted cauliflower, pickled cauliflower, lovage pistou, yellow carrot cream, beurre rouge</i> |    |
| TOURNEDOS ROSSINI, gebakken foie gras, groene asperges, aardappelrösti, zwarte truffel-Madeira saus<br><i>TOURNEDOS ROSSINI, fried foie gras, green asparagus, potato rösti, black truffle-Madeira gravy</i>                                                                                                 | 49 |

## SEIZOENSGERECHT *SEASONAL DISH*

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

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| GROENE SALADE <i>GREEN SALAD</i><br>FRANSE FRIET <i>FRENCH FRIES</i> | 6 |
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## NAGERECHTEN *DESSERTS*

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