

MATA HARI

SNACKS

Oyster 'Irish More' per piece - mignonette	4
Olives	5
Charcuterie	15
<i>2 pieces</i>	
Homemade Kaassoufflé - fiore cheese & oregano	8
Oeuf mayonnaise - smoked eel & trout eggs	5
Shrimp kroket - ravigot - lemon	11
Anchovies - pan crystal - P.X. 25 years	7
Brioche - mackerel - cucumber - yuzu	8

STARTERS

Heirloom carrots - buttermilk and dill dressing - hazelnuts	13
Crudo of Hamachi - dashi - rettich	17
Steak tartare - topinambour - watercress - egg yolk	15

MAINS

Guineafowl - jus - chicory - walnut	25
Nordic Cod - cabbage - dashi beurre blanc - dutch shrimps	26
Cauliflower - creme - yoghurt dressing - almonds & seeds	23
Fries	6
Little gem - sugar snaps - pumpkin seed pesto	5
Bimi - cashew - lavas - mizuna	7

SHARED

Monkfish on the bone - beurre blanc - green herbs oil - fried capers	48
Rib-eye 500gr - bordelaise	62

DESSERTS

Soft serve - olive oil - crumble	6
Ice cream of the moment	7
Cheeses from Fromagerie Kef	16
Chocolate cremeux - sable - kumquat confit	12
Madeleine - tonka beans creme - 2 pieces	7

Please inform the staff about any allergies or dietary requests.

CAFE - RESTAURANT - BAR

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