

PIET HEIN EEK RESTAURANT

LUNCH 12.00 - 15.00

OYSTERS € 4 PER OYSTER

FINES CLAIRES ROC'H VIANNEC NO.3, AGED BETWEEN 48 AND 56 MONTHS, FROM BRETAGNE

OUR SOUP € 10

- PUMPKIN MUSCAT SOUP OR - FRESH GREEN PEAS SOUP

BOTH SERVED WITH: CORIANDER | SALTY FINGERS | GINGER | MINT | CRÈME FRAÎCHE | PICKLED RED ONIONS | ITALIAN CROSTINI & WALNUTS

BLACK TIGER PRAWNS € 12

CHIPOTLE | SAUTÉED PRAWNS | BURRATINA | TIGER PINK LEMON | PICKLED CUCUMBER

ROAST BEEF € 12

BRINED ROAST BEEF | BEETROOTS & HORSERADISH CHUTNEY | ROSEMARY & LINE-SEEDS CRACKERS

CHICKEN AVOCADO SANDWICH € 9

ITALIAN CIABATTA | SMOKED CHICKEN | AVOCADO | SLICED ORANGE | CORIANDER | EXTRA VIRGIN OLIVE OIL | ROMAINE LETTUCE

SWEET RED PEPPER SANDWICH € 9

MULTI-CEREAL FRENCH BAGUETTE | CITRUS VINAIGRETTE | MIXED TOSSED LEAVES | ROASTED SWEET RED PEPPERS | BURRATA | PEARS | SUN-DRIED TOMATOES

SMOKED SALMON SANDWICH € 12

RYE LITTLE RASCAL | NORWEGIAN SMOKED SALMON | TOSSED ROQUETTE | MUSTARD & DILL SAUCE | LEMON CEDRATE |

BRISKET SANDWICH € 16

TOASTED KLETZENBROOD SOURDOUGH | BLACK TRUFFLE MAYO | PICKLED CUCUMBERS | OAK LEAF LETTUCE | CHERRY TOMATOES | MARINATED SMOKED BRISKET

FRIES € 4

JAERLA, SERVED WITH MARTEIN MAYO

“BREAD IS GOLD” € 2

CHEESE PLATTER FOR TWO € 22

FIOR D'ARANCIO | CARMEN | FETA | FARM HAM CURED | FIGS BREAD | PEARS & PASSION FRUIT | SWEET ORANGES AND CIDER MARMELADE

HOMEMADE CROQUETTES

- TRUFFLE AND MUSHROOM € 3 PER CROQUETTE
- BEEF € 3 PER CROQUETTE
- SHRIMP € 4 PER CROQUETTE

DINNER 18.00 - 21.00

OYSTERS PARTY € 18

(FINES CLAIRES ROC'H VIANNEC NO.3, AGED BETWEEN 48 AND 56 MONTHS, FROM BRETAGNE; ZEEUWSE PLATTE 0000, AGED BETWEEN 72 AND 78 MONTHS, GREVELINGEN CREUSES COPINES NO.3, WILD, NETHERLANDS)

SERVED WITH: SEAWEED DORITOS | APPLE AND SEEWEEED CHUTNEY | TIGER PINK LEMONS

STARTERS

OUR SOUP € 10

- PUMPKIN MUSCAT SOUP OR - FRESH GREEN PEAS SOUP

BOTH SERVED WITH: CORIANDER | SALTY FINGERS | GINGER | MINT | CRÈME FRAÎCHE | PICKLED RED ONIONS | ITALIAN CROSTINI & WALNUTS

BLACK TIGER PRAWNS € 12

CHIPOTLE | SAUTÉED PRAWNS | BURRATINA | TIGER PINK LEMON | PICKLED CUCUMBER

ROAST BEEF € 12

BRINED ROAST BEEF | BEETROOTS & HORSERADISH CHUTNEY | ROSEMARY & LINE-SEEDS CRACKERS

MAIN COURSES

AUBERGINE € 16

SOUS-VIDE AUBERGINE | GREEK OREGANO | AMSTERDAM ONIONS | LENTILS SALAD | BASIL TAHINI VINAIGRETTE | PISTACHIOS CALI & POMEGRANATE SEEDS

GNOCCHI € 22

JAERLA POTATOES GNOCCHI | HOME&HAND-MADE | GARLIC AND RED HOT CHILI PEPPERS INFUSED OIL | MIXED CHERRY TOMATOES | COCKLES AND PALOURDES GRISES FROM BRETAGNE, MUSSELS FROM ZEELAND | CURLY PARSLEY | GREEK EXTRA VIRGIN OLIVE OIL

BAVETTE € 22

BLACK ANGUS BAVETTE | CARAMELISED TOPINAMBUR CREAM | WILD MUSHROOMS | LEMON THYME AND MARJORAM

FRIES € 4

JAERLA, SERVED WITH MARTIEN MAYO

SHARED COURSES

“BREAD IS GOLD” € 2

CHEESE PLATTER FOR TWO € 22

FIOR D'ARANCIO | CARMEN | FETA FARM HAM CURED | FIGS BREAD | PEARS & PASSION FRUIT | SWEET ORANGES AND CIDER MARMELADE

