

PIET HEIN EEK RESTAURANT

LUNCH 12.00 - 15.00

FLAMMKUCHEN VEG € 9

CRÈME FRAÎCHE | FIOR D'ARANCIO CRUMBLE | YOUNG MATURE GENNEPER HOEVE | PEARS | WALNUTS | FRESH HERBS | BALSAMIC GLAZE

FLAMMKUCHEN CLASSIC € 9

CRÈME FRAÎCHE | BACON | YOUNG MATURE GENNEPER HOEVE | SLICED RED ONIONS | FRESH HERBS

FLAMMKUCHEN ASPARAGUS € 9
- WITH SMOKED SALMON € 12

CRÈME FRAÎCHE | FENNELL | ASPARAGUS | EGG | GENNEPER HOEVE CHEESE

OYSTERS

- FINES CLAIRES ROC'H VIANNEC NO.3, AGED BETWEEN 48 AND 56 MONTHS, FROM BRETAGNE € 3,75 PER OYSTER

OUR SOUP € 9

- COCONUT PAPRIKA SOUP OR - ASPARAGUS SOUP

BLACK TIGER PRAWNS € 12

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

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 € 11

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

BRISKET SANDWICH € 12

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

FRIES € 4

JAERLA, SERVED WITH 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

BREAD WITH HOMEMADE CROQUETTES

- TRUFFLE AND MUSHROOM € 4 PER CROQUETTE
- BEEF € 4 PER CROQUETTE
- SHRIMP € 5 PER CROQUETTE

DINNER 18.00 - 21.00

OYSTERS

- FINES CLAIRES ROC'H VIANNEC NO.3, AGED BETWEEN 48 AND 56 MONTHS, FROM BRETAGNE € 3,75 PER OYSTER

STARTERS

OUR SOUP € 9

- COCONUT PAPRIKA SOUP OR - ASPARAGUS SOUP

BLACK TIGER PRAWNS € 12

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

MAIN COURSES

AUBERGINE € 18

ROASTED AUBERGINE | ONION BHABI | LENTILS SALAD | BASIL TAHINI VINAIGRETTE | PISTACHIOS CALI & POMEGRANATE SEEDS

HEEK FILLET € 23

WILD HEEK | BEETROOTS SKORDALIÀ | APPLE, ONION, CUCUMBER AND SEAWEED CHUTNEY | BEETROOT AND HORSERADISH CHUTNEY | ROOTS

GNOCCHI € 22

SPINACH GNOCCHI | HOME&HAND-MADE | GARLIC AND CHILI OIL | MIXED CHERRY TOMATOES | 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 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

