

# *La Rive Gauche*

## **Scallops**

Veal tartare, cep mushroom, balsamic vinegar

## **Sea Bass**

Fregola, bottarga, anchovy

## **Langoustine**

Pumpkin, calamansi, crustacean

## **Braised Beef Blade \* \***

Duckliver, orange, Belgian endive

## **Fillet of Venison**

Mushrooms, chestnut, cranberry

## **Wagyu Tri Tip Steak**

Artichoke, shortrib, bay leaf  
(supplement € 25)

## **Mandarin Orange\***

Dammann Anichai tea latte

## **Valrhona Manjari 64% Chocolate**

Cinnamon bark, figs, beurre noisette

La Rive Experience 7 Courses

€ 125

Wine Experience 7

€ 90

6 Courses

minus the \* dish

€ 105

5 Courses

minus the \* and \*\* dishes

€ 90

# *La Rive Droite*

## **Kvitsoy Salmon**

Anna Gold Caviar, quail egg, seaweed

## **Lobster**

Jerusalem artichoke, Dutch juniper lardo, shallot

## **Pike Perch**

Sauerkraut, aka miso, pineapple

## **Braised Beef Blade\* \***

Duckliver, orange, Belgian endive

## **Anjou Pigeon**

Red beetroot, apple balsamic, spices

## **Wagyu Tri Tip Steak**

Artichoke, shortrib, bay leaf

(supplement € 25)

## **Duckliver\***

8 Brix maple verjus, blueberry, pistachio

## **Blackberry**

Mascarpone, honey, hazelnut

À la carte - Starter

€ 35

À la carte - Main Course

€ 65

Anna Gold Caviar Classic

10 grams - € 30

Dutch Farmhouse Cheese Selection

€ 20

If you have a food allergy, please notify us.