



CHEFFD ATELIER

BY JONATHAN ZANDBERGEN

PRE-SUMMER MENU 2023

BITES

DUTCH CHEESE
MOLASSES
NORTH SEA CRAB
OCTOPUS

MENU

WADDEN SEA
shellfish – miso - gin-tonic
shrimps -dashi

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CAVIAR
oyster -kohlrabi – fenugreek - Anna Dutch caviar

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CHAWANMUSHI
Dutch smoked eel – scallops – kombu - black truffle

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SASHIMI
bluefin tuna - kingfish - sweet shrimp - wasabi

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OOSTERSCHELDE LOBSTER
dashi butter - amela tomato -katsuobushi

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WADDENGOLD SEABASS
Dutch asparagus - morels - beurre blanc

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BEETROSE
Japanese plum - foie - tonka bean

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DUNE WAGYU
pre-sale - oxtail - artichoke

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LAMBADA
pistachio - vanilla - tarragon

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WILD CHOCOLATE
maracuja - gianduja - Inca berry

SWEETS