

LE DÉBUT



We as MO's invite you to experience a unique culinary journey that harmonizes the flavors of Japan with the rich taste of Dutch ingredients. Guided by the spirit of the Mottainai philosophy, a concept rooted in respect and minimizing waste.

By thoughtfully integrating locally sourced Dutch products into traditional Japanese dishes, we create a fusion that honors the essence of both cultures. Each plate reflects our commitment to sustainability, creativity, and the art of mindful dining. If you have any allergies please inform us.

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North Sea Crab | Sushi rice cracker | Wasabi Mayo

Noordzeekrab | Sushi rijst cracker | Wasabi Mayo

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Yellowtail Kingfish Ceviche | Beans Vinaigrette | Grapefruit | Radish

Yellowtail Kingfish Ceviche | Snijboon Vinaigrette | Grapefruit | Radijs

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Shiitake gyoza | Jasmin Rice Sorbet | Turnip Kimchi | Miso Jus

Shiitake gyoza | Jasmijn rijst Sorbet | Knolraap Kimchi | Miso Jus

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Veluws Lamb | Dutch Asparagus | Potato pavé | Savory Jus

Veluws Lam | Hollandse Asperges | Aardappel Pavé | Tuinboonkruid Jus

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Yuzu Cheesecake | Rubarb Verbena Sorbet | Meringue

Yuzu Cheesecake | Rabarber Verveine Sorbet | Meringue

or/of

Dutch cheese platter of l'Amuse | Granola bread | Fig Jam (*)

Hollands Kaasplateau van L'amuse | Granola brood | Vijgen Jam

3-course menu €30,50 – beverage pairing €15,50 (3 glasses)

4-course menu €34,50 – beverage pairing €19,50 (4 glasses)

(*) Cheese €3,50 supplement

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Verveine, Herbal infusion

Refreshing herbal composition of lemon verbena and lemon myrtle

White fu

Combination of Sencha, Chun Mee and Oolong tea
Papaya, pineapple cubes, rose pentals and raspberry granules

Jasmine green

Selected green tea with jasmine flowers
Floral aromas

Formosa Oolong

Combination between green and black tea
Light, fragrant aromatic, hardly bitter

Darjeeling

"King of Teas" from the best tea leaves in Northern India
The delicate, flowery summer crop with a fine, nutty aroma

Earl Grey

Ceylon-Assam blend combined with the finest bergamot oil

Assam

A rich, malty aroma and a copper-red colour
Best served with a dash of fresh milk

Sourced by Eilles Tee