

# Menu

## STARTER

### Steak tartare

*with quail egg, radish & smoked olive oil  
mayonnaise*

## INTERMEDIATE \* *with 4-course menu*

**Homemade butternut squash cappellacci**  
*with beurre blanc, herb oil & seaweed caviar*

## MAIN

### Skrei fillet

*with gnocchi, samphire & lobster bisque*

## CHEESES \*

**A selection of Dutch cheeses**  
*sourced from fromagerie l'Amuse*

## DESSERT

### Tiramisu alla pera

*traditional tiramisu, with poached pear*

*Please inform us if you have any allergies or dietary requirements*

# Le Début

## M E N U   P R I C E S

3-course menu	€30,50
4-course menu* <i>with intermediate</i>	€34,50
Cheeses - <i>extra course</i>	€ 7,50
Cheeses - <i>instead of dessert</i>	€ 2,50

## W I N E   P A I R I N G

3-course pairing	€15,50
4-course pairing	€19,50
5-course pairing	€23,50

W A T E R   A R R A N G E M E N T €2,50

C O F F E E   &   T E A   S E R V I C E €3,50

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