



# LE DÉBUT

## STARTER

**Ceviche van Zeebaars | Venkel | Pappadum**  
Seabass ceviche | Fennel | Pappadum

## INTERMEDIATE

**Ravioli | Kastanje | Pompoen | Salie**  
Ravioli | Chestnut | Pumpkin | Sage

## MAIN

**Nederlands Ree | Aardappel mousseline | Gerookte knolselderij | Jus van geroosterde knoflook**  
Dutch Venison | Potato mousseline | Smoked celeriac | Jus of roasted garlic

## CHEESE

**Kaas van L'Amuse € 7,50 Supplement**  
Cheese from L'Amuse € 7,50 Supplement

## DESSERT

**Appel crumble | crème brule | Karamel merengue | Vanille ijs**  
Apple crumble | crème brule | Caramel merengue | Vanilla ice cream

**3 courses menu € 25.50. Wine pairing € 12.50 (3 glasses)**  
**4 courses menu € 29.50. Wine pairing € 16.50 (4 glasses)**