

## SEASONAL SPECIALS LATE WINTER AND SPRING 2019

### START

**Gepekeld en gerookt rund | tomaat | artisjok | schuim van Parmesan** € 18.00  
*Smoked and salted beef | tomato | artichoke | Parmesan*

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**Bisque van verse kreeft | crème fraîche | tuinkruiden** € 17.00  
*Fresh lobster soup | cream | green herbs*

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**Ravioli van oude boerenkaas | bloemkool | salieboter | citrus (vega)** € 17.00  
*Old Dutch cheese ravioli | cauliflower | sage butter | citrus fruit (vegetarian)*

### MAIN

**Hele kreeft (450 gr) | gegrild | pasta aglio, olio e peperoncini** € 38.00  
*A whole grilled lobster | pasta aglio, olio e peperoncini*

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**Kalfsrib-eye | 'Grand-Mère' | pommes allumettes** € 29.00  
*Veal rib-eye | 'Grand Mère' sauce | matchstick fries*

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**'Catch of the day'** € 29.00  
*Daily fresh fish according to what the market offers us*

### FINISH

**Geroosterde ananas | zwarte olijven | sabayon | vers roomijs** € 13.00  
*Roasted pineapple | black olives | sabayon-cream | home made ice-cream*

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**Dessert van de dag** € 13.00  
*Dessert of the day*

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**Assortiment artisanaal geaffineerde kazen van Erik Murre (ipv dessert menu: sup. € 5.00)** € 15.00  
*Variety of origin crafted cheese from Erik Murre (instead of a dessert in the menu: € 5.00 extra)*

## THE BOTTLES GASTRONOMIC MENU & FINE WINE

<b>BOTTLES</b> drie gangen naar de smaak van de chef <i>Three courses to the chef's taste</i>	€ 40.00
<b>BOTTLES</b> wining experience	€ 23.00
 wining experience	€ 13.00
<b>BOTTLES</b> vier gangen naar de smaak van de chef <i>Four courses to the chef's taste</i>	€ 50.00
<b>BOTTLES</b> wining experience	€ 30.00
 wining experience	€ 17.00
<b>BOTTLES</b> vijf gangen naar de smaak van de chef <i>Five courses to the chef's taste</i>	€ 60.00
<b>BOTTLES</b> wining experience	€ 37.00
 wining experience	€ 22.00

### Menu's worden uitsluitend per tafel geserveerd

*Menus are served only per table*

### Wij serveren groepen van 8 gasten of meer uitsluitend menu's

*For groups of 8 guests or more, only menus are served*

### Vanzelfsprekend houden wij rekening met uw allergieën of dieetwensen. Wij vragen U deze kenbaar te maken.

*Of course we pay attention to your diets and possible allergies. Please, let us know.*

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### WIJN /// WINING

### **BOTTLES** heeft één van de meest bijzondere wijnkaarten ter wereld. Vraag er gerust naar.

**BOTTLES** holds one of the most exclusive wine lists in the world. Please, ask for it.