

Going out for dinner is for enjoying each other's company and getting surprised by a wonderful dish. It is for that reason that I enjoy working with beautiful, pure ingredients"

Roel Gilissen - Executive Chef

Letting guests experience that one can not only enjoy the amazing ambiance and grandeur, but also have the possibility to experience a culinary treat, is the ongoing passion that drives the Executive chef. His style is described as surprising and obstinate, but with great respect regarding the products, ingredients and seasons.

"I create dishes that you would not make at home; 6 preparations in one dish, staying unseen but surprisingly in flavors. Call it 'sexy' for my part, but not with too much bells and whistles. The products carry the main role and the flavors are leading in this part"

With this vision the Chef and the kitchen team try to translate the grandeur of the hotel into the dishes. The rich and extensive history is taken into account when creating these dishes, as well as the relation with the former Dutch East Indies, such as the combination of duck liver with the East-Indian cherry.

We wish you a great experience in our restaurant

STARTERS

Oysters | 3 preparations | Classic | Gratinated | à la Des Indes 22⁵⁰

Crab | Tomato | Sourdough | Bonito mayonnaise 24⁵⁰

½ Lobster | Blood orange | Soja | Bochoy | Seaweed 31⁵⁰

Duck liver | Rilette | Pear | Chicory | Buckthorn 29⁵⁰

MAIN COURSES

Seabass | Garlic | North Sea Crab | Bouillabaisse gravy 32⁰⁰

Halibut | Oyster | Sambal | Jerusalem artichoke | Beurre blanc 35⁰⁰

Tournedos Rossini | Foie gras | Truffle | Madeira 38⁵⁰

Lamb | Thymus | Filet | Rack | Leg | Gravy 36⁰⁰

DESSERTS

Mignardises | Kalamansi | Macaron | Tartelette | Valrhona chocolate mousse 12⁵⁰

Pannacotta | Rhubarb | Red fruits 12⁵⁰

Souffle | Raspberry | Tarragon | White Chocolate 12⁵⁰

Cheese of the trolley | Fig Chutney | Nut bread 17⁵⁰

Business Lunch

2 course Business Lunch
32⁵⁰

Chefs diner menu

6 courses 69⁵⁰
5 courses 61⁵⁰
4 courses 52⁵⁰
3 courses 43⁰⁰

* Changes or adjustments in choice of dishes may result in a supplement

Sommeliers wine arrangement

6 courses 48⁰⁰
5 courses 40⁰⁰
4 courses 32⁰⁰
3 courses 24⁰⁰

We also serve ½ glass arrangements