

LUNCH MENU

For the Table

ALMONDS & OLIVES
8

"TAFELZUUR" HOUSEMADE PICKLES
9

"FORT NEGEN" SOURDOUGH BREAD & BUTTER *
7

From our Dry-Aging Room
Eeuwen's Charcuterie Selection
€11 per serving

CECINA 50 gr.

MORCILLA 50 gr.

COPPA 50 gr.

Served with Pane Guttiau

Starters

- "OESTERIJ" FLAT OYSTERS * (P.P.) (MIN. ORDER: 2 PCS)

Rye Bread, Seaweed Bordier Butter, Champagne Vinaigrette, Citrus

7
- ROASTED CAULIFLOWER SOUP 🍴

Green Lentils, Swisschard, Chermoula, Argan Oil

19
- HOMEMADE AGNOLOTTI 🍴

Morilles, Salted Ricotta, Cime di Rapa

28 / 40
- BEEF TARTARE & BONE MARROW

Wild Garlic Capers, White Chicory, Pickled Mustard Seeds

27
- WHOLE GLOBE ARTICHOKE 🍴

Cashew Dip, Sumac, Pomegranate Molasses

18
- WINTER GREEN LEAF SALAD 🍴

Add Preserved Bonito - 6

Add Roasted Chicken - 7

18

Mains

- ZEELAND MUSSELS *

À la Crème or Provençale

28
- BASQUE ARADOA CORN-FED CHICKEN

Courgette, Salsify, Watercress, Chicken Jus, Gremolata

32
- 28-DAYS AGED BEEF TENDERLOIN (200gr)

Purple Artichokes, Poivre Sauce

45
- LINE-CAUGHT SEABASS

Seasonal Shellfish, Spinach, Pomme Purée, Seaweed Beurre Blanc

36
- SMOKED RISOTTO 🍴

Radicchio, Jerusalem Artichoke, Blauwklaver Cheese

Walnut, Aceto di Riso San Giacomo, Cedrat

28
- BAAMBRUGGE BREADED PORK CUTLET *

Saffron & Mustard Pork Sauce, Pointy Cabagge

38

Sides

- "FRITES ATELIER" FRIES *

CHARRED SPROUTS WARM SALAD

POTATO PURÉE

GREEN LEAF SALAD

9

Desserts

- CRÈME CARAMEL

Apple, Calvados

14
- COFFEE, VANILLA & PISTACHIO

Vanilla Ice Cream, Coffee Sabayonne, Meringue
- MANDARINE SORBET

Whisky, Meringue, Cinnamon, Basil
- MADELEINE À LA MINUTE

Crème Suisse
- PIERRE MARCOLINI CHOCOLATE MOUSSE

81% Grand Cru

SEASONAL LUNCH

From Monday to Friday

Two course - €49

Three course - €55

Starter

Choice of

ROASTED CAULIFLOWER SOUP 🍴
Green Lentils, Swisschard, Chermoula, Argan Oil

HOMEMADE AGNOLOTTI 🍴
Morilles, Salted Ricotta, Cime di Rapa

BEEF TARTARE & BONEMARROW
Wild Garlic Capers, White Chicory,
Pickled Mustard Seeds

Main

Choice of

SMOKED RISOTTO 🍴
Radicchio, Jerusalem Artichoke, Blauwklaver Cheese
Walnut, Aceto di Riso San Giacomo, Cedrat

BASQUE ARADOA CORN-FED CHICKEN
Courgette, Salsify, Watercress, Chicken Jus, Gremolata

LINE-CAUGHT SEABASS *
Seasonal Shellfish, Spinach, Pomme Purée,
Seaweed Beurre Blanc

Dessert

Choice of

CRÈME CARAMEL
Apple, Calvados

COFFEE, VANILLA & PISTACHIO
Vanilla Ice Cream, Coffee Sabayonne, Meringue

MANDARINE SORBET
Whisky, Meringue, Cinnamon, Basil



Eeuwen means centuries. The art of time, perfected. Knowing when to harvest, when to prepare, and when to savor. Our menu follows the rhythm of nature, celebrating fresh, locally sourced ingredients that capture both a Sense of Place and a sense of pleasure. A ritual woven through centuries.



Our Team is at your service for any dietary restrictions
Ons team staat voor u klaar voor allergie of allergie wensen
All prices are in Euros and include tax
*Partners in Provenance | 🍴 Vegetarian