



e e u w e n

Easter Brunch

€95 p.p.

Including Water and Hot Beverages.

On The Table

Radishes Crudités, Cashew Dip,
Pomegranate Molasses, Sumac

White Asparagus Vichyssoise

Focaccia, Grissini & Sourdough Bread

Small Bites

Choice of

Vitello Tonnato

Scallop, Roasted Pumpkin, Hazelnut, Crème Crue

Burrata, Green Tomato, Pistachio Pesto, Bitter Leaves

Brunch Classics

Choice of

King Crab Avocado Bagel, Trout Eggs

Marigold Egg Omelette, Mushroom Ragout,
Truffle, Lardo

French Toast, Pear Compote, Dutch Vanilla Ice cream

Dutch Pancake, Speculaas Ice cream

Soft-Boiled Egg, Sourdough Bread,
Remeker Cheese, Salted Butter

Mains

Choice of

White Asparagus, Quail Eggs, Mousseline Sauce, Chervil

Braised Veal Cheek, Celeriac Purée, Gremolata

Seabass, Cockles, Seaweed Beurre Blanc,
Spinach, Mashed Potatoes

Orecchiette, Cime di Rapa, Broccoli, Pine Nuts, Mollica

Desserts

Choice of

Pierre Marcolini Chocolate Mousse 81%

Crêpes, Dulce de Leche Ice cream, Jonagold Apple, Hazelnuts

Coffee Sabayon, Vanilla Ice Cream, Pistachio, Meringue

Mandarin Sorbet, Whisky, Meringue, Cinnamon

Madeleines with Crème Suisse

Marble Table

Bread & Pastries

Paasstol
Ontbijtkoek
Sourdough bread
Focaccia
Ficelle
Gluten Free Bread
Pane Guttiau
Grissini
◇
Croissant
Pain au Chocolat
◇
Salted Butter

Cheese Station

Gorgonzola al Cucchiaio
Ocelli al Barolo
Fourme d'Ambert
Brillat-Savarin
Pont-l'Évêque
Comté

Cheese Garnish

Mostarda di Pere
Black Walnuts
Raw Honey

Charcuterie Station

Prosciutto di Parma
Coppa
Felino Salami
Chorizo de Bellota Ibérico
Speck

Condiments

Olive Bella Cerignola
Olive Taggiasca
Piccalilli
Cornichons
Balsamico Onion
Yellow Pepper Drops
Red Pepper Drops

