

LUNCH MENU

For the Table

ALMONDS & OLIVES

8

"TAFELZUUR" HOUSEMADE PICKLES

9

"FORT NEGEN" SOURDOUGH BREAD & BUTTER *

7

From our Dry-Aging Room

Euwen'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)	7
Rye Bread, Seaweed Bordier Butter, Champagne Vinaigrette	
ROASTED CAULIFLOWER SOUP	19
Green Lentils, Swisschard, Chermoula, Argan Oil	
HOMEMADE AGNOLOTTI	28 / 40
Morilles, Salted Ricotta, Cime di Rapa	
BEEF TARTARE & BONE MARROW	27
Wild Garlic Capers, White Chicory, Pickled Mustard Seeds	
WHOLE GLOBE ARTICHOKE	18
Cashew Dip, Sumac, Pomegranate Molasses	
WINTER GREEN LEAF SALAD	18
Add Preserved Bonito - 6	
Add Roasted Chicken - 7	

Mains

ZEELAND MUSSELS *	28
Provençale	
BASQUE ARADOA CORN-FED CHICKEN	32
Salsify, Watercress, Chicken Jus, Gremolata	
28-DAYS AGED BEEF TENDERLOIN (200gr)	45
Purple Artichokes, Pepper Sauce	
SKREI (ARCTIC COD)	36
Seasonal Shellfish, Spinach, Mashed Potato, Seaweed Beurre Blanc	
SMOKED RISOTTO	28
Radicchio, Jerusalem Artichoke, Blauwklaver Cheese, Walnut	
BAAMBRUGGE BREADED PORK CUTLET *	38
Saffron & Mustard Pork Sauce, Pointy Cabagge	

Sides

"FRITES ATELIER" FRIES *	9
CHARRED SPROUTS WARM SALAD	
MASHED POTATO	
GREEN LEAF SALAD	

Desserts

COFFEE, VANILLA & PISTACHIO	14
Vanilla Ice Cream, Coffee Sabayon, Meringue	
MANDARINE SORBET	
Whisky, Cinnamon	
FRESHLY BAKED MADELEINES	
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, Swiss Chard, 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

BASQUE ARADOA CORN-FED CHICKEN

Salsify, Watercress, Chicken Jus, Gremolata

SKREI (ARCTIC COD)

Seasonal Shellfish, Spinach, Mashed Potato,
Seaweed Beurre Blanc

Dessert

Choice of

COFFEE, VANILLA & PISTACHIO

Vanilla Ice Cream, Coffee Sabayon, Meringue

MANDARINE SORBET

Whisky, Cinnamon



Euwen 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 European 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