


COLD DISHES

Polarbread with tomato, burrata and basil 	16
Caesar salad	18
Caesar 2.0 - Polderhoen chicken and Bacon terrine with croutons, Parmesan and little Gem Chicory, carrot and salsify salad with a cream of Vacherin Mont d'Or	14
Marinated striped bass with beetroot, winter purslane and grapefruit	14
Steak tartare with fries or brioche bread and salad	26
Brioche bread with a duck terrine and duckliver with king bolete and Tomasu mayonnaise	17

FROM OUR PATISSERIE

Selection of cheeses with nutbread and honeycomb	12.5
Opera with vanilla ice cream	9.5
Clafoutis of pear and cardamom ice cream	9.5
Paris Brest with hazelnut praline mousse	8.5
Crème Brûlée	7.5
Three friandises	6
Selection of homemade ice cream, per scoop	2

Please ask for the options to extend the menu to a 2 - or more - course lunch.
Should you have any dietary requirements or allergies, please inform our staff.

WARM DISHES

Brioche bread with shrimp croquettes and shallotmayonnaise	18
Brioche bread with poached egg, smoked tomato and hollandaise	18
Hangover Cure: Polar bread with pork belly, fried egg, Parmesan mayonnaise and a Bloody Mary	17
Fish of the day	28
Braised veal (Surinam Style) with cabbage, long beans, potato purée with curry and cumin	29
Orzo with Burrata, green asparagus and a sauce with roasted garlic 	24
Eel in green sauce with Opperdoezer Ronde, fennel and watercress	29.5
Ribeye with potato gratin, coleslaw and Béarnaise	36.5
Ibérico pork with "Hete Bliksem" - a Dutch classic with mashed potatoes, apples and bacon and a roasted onion jus	27
Courgette gratinated with potatoe-aïoli and mushrooms 	24

SIDES

Fries	4
Salad	3.5
Toasted brioche	3

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