

## DAMIANZ MENU

### 4-course Damianz menu • 69,50

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Beef ||| Pork cheek ||| Barbarie duck ||| Mocha

### 5-course Damianz menu • 79,50

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Beef ||| Eel ||| Pork cheek ||| Barbarie duck ||| Mocha

## 3-COURSE LUNCH MENU

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Ask one of our staff members for our daily changing lunch menu.

€ 50,-

## VEGGIE MENU

### 4-course Vega menu • 69,50

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Pumpkin ||| Forgotten vegetables ||| Bread roulade ||| Mocha

### 5-course Vega menu • 79,50

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Pumpkin ||| Celeriac ||| Forgotten vegetables ||| Bread roulade ||| Mocha

## CHEF'S MENU

### 5-course Chef's menu • 90,-

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Oyster ||| Langoustine ||| Pike perch ||| Roe deer ||| Pear

### 6-course Chef's menu • 100,-

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Oyster ||| Langoustine ||| Scallop ||| Pike perch ||| Roe deer ||| Pear

### 7-course Chef's menu • 110,-

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Oyster ||| Caviar ||| Langoustine ||| Scallop ||| Pike perch ||| Roe deer ||| Pear

### 8-course Chef's menu • 120,-

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Oyster ||| Caviar ||| Langoustine ||| Scallop ||| Pike perch ||| Sweetbread ||| Roe deer ||| Pear

## EXTRA'S

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### Oysters • 5,-

Ask one of our staff members for the different types of oysters and preparation options.

### Caviar • 20,- PER 10 GRAMS

Are you a fan of caviar?

We can add 10 grams of caviar to a dish of your choice.

### Cheese supplement • 9,50

If you prefer a selection of cheeses rather than a dessert, this is available for a supplement of 9,50 euro.

### Selection of cheeses • 22,50

A selection of cheeses can be added to your menu for 22,50 euro.

## DAMIANZ MENU

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### Beef

Shiitake ||| Sweet onion ||| Truffle

### Eel

Foie Royale ||| Pear ||| Walnut ||| Red cabbage

### Pork cheek

Potato ||| Chicory ||| Smoked almond ||| Garam masala

### Barbarie duck

Green cabbage ||| Banana ||| Parsnip ||| Soy

### Mocha

Orange ||| Cacao ||| Vanilla

## VEGGIE MENU

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### Pumpkin

Chicory ||| Apple ||| Quinoa

### Celeriac

Potato ||| Salsify ||| Truffle

### Forgotten vegetables

Brussel sprout ||| Chestnut

### Bread roulade

Mushroom ||| Spinach ||| Porcini

### Mocha

Orange ||| Cacao ||| Vanilla



## CHEF'S MENU

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### 'Zeeuwse platte' Oyster

Foie Royale ||| Watercress ||| Granny Smith

### Caviar

Veal ||| Cauliflower ||| Leek

### Langoustine

Carrot ||| Tandoori ||| Calamansi ||| Bisque

### Scallop

Jerusalem artichoke ||| Miso ||| Enoki ||| XO ||| Dashi

### Pike perch

Celery ||| Baby corn ||| Apple syrup ||| 5-spices

### Sweetbread

Lentils ||| Salsify ||| Vadouvan

### Roe deer

Prunes ||| Brussel sprouts ||| Celeriac ||| Red wine

### Pear

Caramel ||| Almond ||| Cardamom



## PER TABLE

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All our menus can only be ordered per table.

If you wish to change the order of dishes in the menu's, a supplement will be charged.

## À LA CARTE

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Various dishes can also be ordered à la carte. Ask one of our staff members for more information.

On Friday and Saturday we only serve our menus.

## ALLERGIES

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If any dietary wishes or allergies are not known to us before arrival, we will charge a supplement of €20,- for the adjustments to the menu.