

UTRECHTSESTRAAT

51

# De Juwelier

## DISHES

<b>SALAD OF BEETS BAKED IN SALT WITH MUSTARD ICE CREAM</b>	15
<i>Juniper berry vinaigrette</i>	
<b>PATÉ EN CRÔUTE WITH MARINATED PLUM AND FOIE GRAS</b>	18
Mesclun	
<b>HOLSTEINER BEEF TARTARE WITH VEAL BRAIN BEIGNET</b>	18
<i>Foamy remoulade</i>	
<b>BAKED FOIE GRAS GLAZED WITH OYSTER AND HAZELNUT</b>	23
<i>Braised kale and shellfish velouté</i>	
<b>‘LA RATTE’ POTATO PUREE WITH SMOKED EEL</b>	58
<i>Beluga kaviaar (20g)</i>	
<b>BONE MARROW GRILLED WITH MUSHROOMS</b>	23
<i>Sourdough toast and parsley salad</i>	
<b>DUTCH EEL RAVIOLI ‘IN HET GROEN’</b>	23
<i>Green herb sauce</i>	
<b>RED GURNARD FISH SOUP FINISHED WITH HARISSA</b>	28
<i>Samphire and basil</i>	
<b>DOVER SOLE FILET WITH SAUCE VIN JAUNE</b>	38
<i>Duxelles of mushroom</i>	
<b>PIKE PERCH ‘CAKE’ BAKED ON SEEDS</b>	28
<i>Jus of leeks roasted in hay</i>	
<b>VEAL SWEETBREADS WITH BAGNA CÀUDA</b>	33
<i>Taggiasca olives and onion</i>	
<b>WILD MALLARD GLAZED WITH BLACK CURRANT</b>	33
<i>Beetroot and sauce salmis</i>	
<b>WILD HARE CRÉPINETTE WITH BLACK TRUMPET MUSHROOM</b>	33
<i>Sauce royale with white currant</i>	
<b>CHEESE &amp; DESSERT</b>	
<b>DUTCH CHEESE SELECTION</b>	18
<i>Jam from Joke</i>	
<b>CARAMEL ICE CREAM WITH SMOKED SALT</b>	8
<i>Olive oil</i>	
<b>BABAAU RUM WITH ZACAPA CENTENARIO RUM</b>	23
<i>Vanilla ice cream</i>	
<b>BAKED APPLE WITH RISSEN PUFF PASTRY</b>	13
<i>Calvados with vanilla ice cream</i>	

Please consult our staff about vegetarian options or allergy restrictions

