

# BY NOA

RESTAURANT | COFFEE & WINE LOUNGE

## DINNER

### STARTERS

#### Oysters (each)

Mignonette	3,5
Black bean and caramel	4
Cucumber, tea, jasmin	5

#### Bisque

Lobster bisque, cockles, samphire, chives	15,5
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#### Steak Tartare MRIJ

Classic	13
Spicy	
Smoked oyster	+ 1,5

#### Scallops

Celeriac, carrot compote, bacon, cloves, hazelnut, rye	18
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#### Beetroot

Beetroot, buckwheat, goat cheese, balsamic, tomato	12
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#### Pork Belly

Fennel, runner beans, potato, tomato, tarragon	16,5
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#### Duck

Duck liver, brioche, coffee, blueberry, white chocolate, truffle	17,5
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### DESSERTS

#### Sweet Endive

Endive, vanilla, banana, white chocolate, elderberry	9
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#### Pineapple

Pineapple, coffee, buttermilk, chocolate, chili	9
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#### Fig

Poached fig, puff pastry, cream cheese, chocolate, aniseed	12
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#### Carrot

Carrot sponge, cream cheese, candy, walnut, ginger	10
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#### Selection of Cheeses

12,5

### MAIN COURSES

#### Gurnard

Fettucine, fennel, sweet pea, sage, anchovy, red onion, courgette	25
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#### Cod

Mousseline, leek, shime-ji, herbs, navettes	27
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#### Ribeye Weiderund 250 grams

Potato, bacon, horseradish remoulade, mushrooms, beef jus	24
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#### Pumpkin Risotto

Pumpkin, pistachio, Gorgonzola, runner beans, rucola	20
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#### Kohlrabi and Broccoli

Kohlrabi, broccoli, vadouvan, soy, black rice, agrumes	22
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#### Veal

Daube, tongue, polenta, celeriac, garlic, morel jus	22
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#### Duck

Pumpkin, potato, bacon, kohlrabi, sorrel, jus	23
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### CHEF'S MENU

3 courses	37,5
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4 courses	49,5
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5 courses	62,5
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### SIDE ORDERS

Fries	3,5
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Vegetables

Side salad

*By Noa*