

# BY NOA

RESTAURANT | COFFEE & WINE LOUNGE

## DINNER

### STARTERS

#### Oysters (each)

- Mignonette 4
- Black bean and caramel 4,5

#### Bisque

- Lobster bisque, cockles, samphire, chives 17

#### Steak Tartare MRIJ (Signature)

- Classic 14,5
- Spicy 15

#### Duck

- Rilette, lentils, beetroot, black wasabi, duck crisp 13

#### Mushrooms

- Mushroom mousse, sherry jelly, shimeji, sourdough 16,5

#### Pork belly (Signature)

- Fennel, runner beans, potato, tomato, tarragon 18,5

#### Marbré

- Smoked ribeye, duck liver, pumpkin, brioche, celeriac

### DESSERTS

#### Chocolate

- Millionaire's shortbread, mousse, ice cream, coconut 9

#### Coffee

- Coffee crème brûlée, pineapple compote, dulce de leche icecream 9

#### Carrot (Signature)

- Carrot sponge, cream cheese, candy, walnut, ginger 10

#### Selection of cheeses

12,5

### MAIN COURSES

#### Kingfish

- Sweet and sour vegetables, cime di rape, buckwheat, tobiko 29

#### Salmon

- Linguine, red onion, mushroom, tomato fondue, shellfish essence, herbs 24

#### Sirloin MRIJ 250 grams

- Ratatouille, artichoke, smoked marrow jus 29,5

#### Guinea Fowl

- Guinea fowl, celeriac, cabbage, mushroom, spiced jus 25

#### Pumpkin risotto

- Pumpkin, pistachio, Gorgonzola, runner beans, rucola 21

#### Asparagus

- Asparagus, lentils, sweet and sour aubergine, red cabbage 22

### CHEF'S MENU

- 3 courses 37,5

- 4 courses 49,5

- 5 courses 62,5

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