

BY NOA

RESTAURANT | COFFEE & WINE LOUNGE

DINNER

CHEF'S MENU

3 courses	42
4 courses	55
5 courses	68

WINE PAIRING

3 courses	21
4 courses	28
5 courses	34

MAIN COURSES

Red perch	28
Red perch, sweet potato, lime, cumin, raita, aubergine	

Veal	31
Braised cheek, celeriac, carrot, fèves, hazelnut, black garlic	

Pumpkin risotto 	22
Pumpkin, pistachio, Gorgonzola, runner beans, rucola	

Kohlrabi 	22
Kohlrabi, broccoli, vadouvan, soy, black rice, carrot	

STARTERS

Oysters Geay (each)	
Mignonette	6,25
Black bean and caramel	7
by NOA (signature dish)	7

Steak tartare MRIJ (signature dish)	16
Classic	
Spiced	
Vegetarian or vegan tartare (beetroot)	13

Gravavlachs	18
Cauliflower, vadouvan, beetroot, salmon roe	

Goat cheese	16
Sweet potato, tomatillo, kohlrabi, apricot, buttermilk	

Pork belly (signature dish)	18
Fennel, runner beans, potato, tomato, tarragon	

SIDE ORDERS 3,5

Fries
Vegetables
Side salad

DESSERTS

Spekkoek	12
Coconut, pineapple, coffee, dulce de leche	

Crème brûlée	12
Chocolate, hazelnut, orange, elderflower	

Rhubarb	9
Red fruit, white chocolate	

Carrot (signature dish)	12
Carrot sponge cake, cream cheese, candy, walnut, ginger	

Selection of cheeses (3 types)	12,5
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