

# THE LOBBY



## DINER

18:00 – 22:00

**3-GANGEN MENU || 3 COURSE MENU**  
**39.5**

### VOORGERECHT

**KROKANTE AUBERGINE – HUMMUS – BOSUIKIMCHI – SPINAZIECOULIS – SESAMOLIE**  
**CRISPY EGGPLANT – HUMMUS – SPRING ONION KIMCHI – SPINACH COULIS –**  
**SESAME OIL**

**GEBRANDE MAKREEL – VLEESTOMAAAT – GEPOFTE PAPRIKA – DUINDOORNBESVINAIGRETTE – NORI**  
**KROKANT**

**TORCHED MACKEREL – BEEF TOMATO – ROASTED PAPRIKA – SEA BUCKTHORNE VINAIGRETTE –**  
**NORI CRISP**

**WISSELEND VOORGERECHT**  
**ALTERNATING STARTER**

### HOOFDGERECHT

**BEREIDINGEN VAN PIEPKUIKEN – OPPERDOEZER RONDE – COURGETTE –**  
**KORIANDER – SAFFRAANJUS**

**PREPARATIONS OF POUSSIN – ‘OPPERDOEZER RONDE’- ZUCCHINI – CORIANDER – SAFFRON**  
**GRAVY**

**GEITENKAAS SFORMATO – DOPERWTEN – GEROOSTERDE BOSPEEN – TIJM CRUMBLE – WORTEL**  
**GLACE**

**GOAT CHEESE SFORMATO – GREEN PEAS – ROASTED CARROTS – THYME CRUMBLE – CARROT**  
**GLACE**

**WISSELEND HOOFDGERECHT**  
**ALTERNATING MAINCOURSE**

### DESSERT

**VENKELCAKE – DROP PANNA COTTA – SINAASAPPELCOULIS – VENKELCOMPOTE –**  
**SINAASAPPELSORBET**

**FENNEL CAKE – LICORICE PANNA COTTA – ORANGE COULIS – FENNEL COMPOTE – ORANGE**  
**SORBET**

**WISSELEND DESSERT**  
**ALTERNATING DESSERT**

**KAZEN VAN FROMAGERIE KEF (+5.5)**  
**CHEESE FROM ‘FROMAGERIE KEF’ (+5.5)**

WINEPAIRING 25.5