

# BORD'EAU

RESTAURANT GASTRONOMIQUE

**Executive Chef de Cuisine**  
Richard van Oostenbrugge

**Sous Chef de Cuisine**  
Thomas Groot

**Maître Restaurant**  
Sascha Holzkämper

**Chief Sommelier**  
Dannis Apeldoorn

## Starter

### **Seasonal vegetables with hazelnut oil**

'Cous-cous' styled rice with 'Pierre Robert' cream

### **'Mac & cheese' with butternut squash**

Pearl radish and Saint-Marcellin

### **Veal tartare**

Caviar and sour cream

### **Scallop thinly sliced with Kaluga caviar**

Ice cream of langoustines and cabbage

### **Crispy sweetbread and sweetbread sauce**

'Risotto' styled taggian olives and celeriac

### **Perle Imperial caviar**

Served per 10 grams and multiples thereof

### **Kaluga caviar**

Served per 10 grams and multiples thereof

#### **Menu Alliance/Bord'Eau**

4-courses	68
5-courses	78
6-courses	88

*All prices in Euro including tax*

## Main course

### **Blue lobster with garam masala 500 g**

Mango and seasonal seasonal vegetables

### **Red mullet fillet and 'jus bécasse'**

Water cress salad and toast rôtie

### **Sea bass with coconut and lime**

Sweet and sour vegetables and sea fennel

### **Dover sole with cream and 'mouklave' of mussels**

Young broccoli and potato stock

### **Pheasant with salad of Brussels sprouts and black olives**

Pilav of grains and pheasant sauce with citrus 'Hand of Buddha'

### **Dutch hare with red cabbage and apple**

Fillet with roasted cacao and sauce "Royale"

### **Dry aged Simmenthaler loin & neck of beef**

Stewed vegetables with pork belly and Bordelaise sauce

LUNCH Menu Bord'Eau

3-courses

43

4-courses

56

*All prices in Euro including tax*