



# *Leerst* DINER MENU

5 COURSE - 75  
WIJN ARRANGEMENT - 31.5

## AMUSE

### GRAVAD LAX SALMON

Beetroot - Pickled Zucchini -  
Green Herb Oil

Bodega Norton, Grüner Veltliner,  
Argentina

### CURED DUCK BREAST

Prei - Venkel - Mango

Antinori Bramito della Sala,  
Chardonnay, Italy

### BONELESS SPARE RIB

Paling - Oriental Lak - Atjar - Sambal

Maison Didier Joubert,  
Pinot Noir, France

### TOURNEDOS EN CROÛTE


Zoete Aardappel Puree - Witlof -  
Rode Wijn Jus

Cantina Sava,  
Ritardatorio Primitivo di Manduria,  
Italy

### APPLE TARTE TATIN

Vanille ijs

Nectar Pedro Ximénez,  
Spain







*Zerst* ✓

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## AMUSE

### SWEET POTATO TARTARE

Rode Biet - Avocado

Vilarnau Cava Rosé,  
Pinot Meunier, Chardonnay,  
France

### PICKLED YELLOW ZUCCHINI

Prei - Venkel - Mango

Beronia Rueda & Rioja,  
Verdejo, Spain

### CARROT MILLEFEUILLE

Oosterse Lak - Atjar - Sambal

One Chain 'The Googly',  
Chardonnay, Australia

### CELERIAC STEAK

Pompoen - Zoete Aardappel -  
Witlof - Jus

Bodega Norton Reserva,  
Malbec, Argentina

### BROWNIE

Kokosnoot ijs

Nectar Pedro Ximénez,  
Spain

