

# EDEL

*in between*

## STARTERS

Taco with duck, black beans and kumquat (2 pc.)	12.5
Tuna salad with jalapeño and watermelon	12.5
Scallop with kalamansi, jasmine and textures of carrot	14.5
Burrata with salad of seasonal tomatoes and basil	12.5
Bisque with langoustines and kaffir foam	14.5
White asparagus, sauce Hollandaise and wild garlic	12.5
Steak tartare of lam & veal and tahin	14.5

## MAIN

Chicken burger with grilled eggplant and onion compote	17.5
Risotto with green asparagus and morels	19.5
Lamb neck with Monalisa potato stir-fried spinach and lamb gravy	24.5
Cod with fregola, cauliflower and beurre blanc	24.5
Côte de boeuf with fries & bearnaise sauce, lettuce and spinach (for 2)	59,-
Celeriac lasagne, leek and béchamel	17.5

## DESSERT

Piña colada, textures of pineapple and Bacardi foam	9,-
Frozen <i>stroopwafel</i> with salted caramel	6.5
Cheese selection from Rungis Paris with nut bread	14,-
Moelleux of chocolate	9,-

## CHEF'S MENU

3-course chef's menu	37.5
4-course chef's menu	45,-

*Openingstijden: 12.00 PM – 12.00 AM - lunch & diner: 12.00 – 22.00*