

MEYER

CAFÉ-RESTAURANT

BITES

FOCACCIA whipped butter 6
CRAYFISH CORNETTO 2pcs. chives 6
BEEF BIRRIA TOSTADA 2pcs. jalapeño cream 8
LAMB KÖFTE SKEWERS 2pcs. tzatziki 8
COPPA from Epicerie Bouf 10
OYSTER CLASSIC pc. lemon, mignonette 4
OYSTER SPECIAL pc. lardo & spring onion 5

STARTERS

BUTTERFLIED PRAWNS gochujang butter 16
PULPO panca glaze, amarillo cream & kumquat 14
STEAK TARTARE tartelette, duxelle & egg yolk cream 14
SURF-AND-TURFCARPACCIO beef and scallops with unagi sauce 16
PUMPKIN RAVIOLO [v] beurre noisette, hazelnut & sage 14

MAINS

FROM THE LAND [v] salsify, carrot, beetroot,
Jerusalem artichoke & beurre blanc 23
BRILL antiboise & champagne beurre blanc 30
MAFALDINE PASTA bisque & shrimp tartare 26
CHICKEN PIRI PIRI half corn-fed chicken, labneh & herb salad 25
STEAK FRIES of Black Angus with green pepper
sabayon 28 (fries Cacio e Pepe +2.5)
SMASHBURGER [v possible] with fries 21 (fries Cacio e Pepe +2.5)

SHARED

BUTTERFLIED SEABASS green herb cream 60
CÔTE DE BOEUF (600G OR 800G) with bordelaise &
green pepper sabayon 75 | 100

SIDES

BRUSSELS SPROUTS [v] vadouvan, honey & Stolwijker cheese 7.5
BABY CAESAR [v] croutons, Parmesan & caesar dressing 6
FRIES [v] mayonnaise 5
FRIES CACIO E PEPE [v] pecorino cream & black pepper 7

DESSERT

BEURRE NOISETTE ICE CREAM candied pumpkin seeds 8
SEA BUCKTHORN SORBET rye crumb 8
CHOCOLATE GANACHE SMOOR meringue & almond cookie 8
CHEESE PLATTER four assorted cheeses from 'De Kaaskamer' 14

[vgn] = vegan | [v] = veggie

Allergies? Let us know!