



Arjan Speelman  
Amsterdam, The Netherlands  
June 2022

*Pita – pomegranate – Ras el Hanout  
“Bitter ball” – king boletus – cassia  
Garden peas – rosé – Vadouvan  
Dutch shrimp – coriander – curry*

Menu

Balfegó tuna – aged soya – Baeri caviar

\*\*\*

King crab – granny smith – citrus beurre blanc

\*\*\*

Langoustine – Osietra caviar – celery – kombu

\*\*\*

Foie Gras – rhubarb – Guanaja chocolate – Baharat spice

\*\*\*

Seabass – artichokes – onion – Breton curry

\*\*\*

Rack of lamb – lardo – aubergine – morels – young garlic

\*\*\*

Panna Cotta – raspberry – verbena – long pepper

\*\*\*

Valrhona chocolate – „spices“ – eggnog

Menu in eight courses EUR 225  
Menu in six courses EUR 185  
*(without Balfegó tuna and Panna Cotta)*

Menu changes are reserved.