

Le Sommet

RESTAURANT



Oysters



Oyster Special

Zeeland Creuses prepared or natural

The refining in purified Oosterschelde water ensures a nicely balanced, sweeter taste. Because it is a special one, the oyster is nice and full. This ensures a rich, creamy taste experience.

3 6 9 12

14 21 29 35

Irish More

Irish Creuses prepared or natural

Great taste experience, a soft creamy oyster that is created by a mix of sweet water from the rivers and the salt water from the Atlantic Ocean. A very high-quality and tasty oyster due to its high meat percentage of no less than 12% or higher. The Irish More has a beautiful thick smooth shell with a pearly white inside and a nice deep cup.

3 6 9 12

13 20 28 34



Les Entrées



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| Langoustine Kombucha Watermelon Cucumber | 26 |
| Lobster Avocado Kimchi Ponzu | 29 |
| Tartar of Skewbald IJsselbeef Beef tenderloin hand cut with a knife and as Charcuterie Organic Egg | 28 |
| Duck foie gras from Maison Mitteault Steamed and baked homemade Brioche with Ginger and Lemon | 29 |
| Imperial Heritage Caviar (30 gram) Salad noordvaarder Pan chino | 95 |
| Imperial Heritage Caviar (50 gram) Salad noordvaarder Pan chino | 150 |



Les Plats Principaux



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| Cod, lightly Brined & Steamed Asparagus Sea lavender Cockles and Shrimp | 41 |
| Thornback Ras el hanout Hand-rolled couscous Shellfish gravy | 39 |
| ' <i>The time is RIFE</i> ' Rib-Eye (300 gram) Skewbald IJsselbeef matured for 10 weeks Red Wine Sauce smoked root | 52 |
| Kamper Lamb matured in Beeswax Peas Eringy Sage | 45 |



Desserts



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| Skyr Royal Sorbet Espuma Mousse | 16 |
| Dame Blanche Chocolate Vanilla | 16 |
| Coffee Tonka Vanilla | 16 |
| Plateau de Formage Selection of cheeses from Kaasmeester van Tricht | 19 |