

DINNER

To share or not to share? That's the question! We recommend two dishes and one side per person. All dishes are 12,50 and all sides are 6,00.

RED BEETROOT

Apple syrup, rye bread & beurre noisette

SKAESROND CHEESE MALBRÉ

Pumpkin, macadamia & Pedro Ximénez

"HAZENPEPER"

Hare, beetroot, parsnip & gingerbread

GNOCCHI

Truffle & mushrooms

VEAL CHEEK

Lovage, padrôn pepper & little gem lettuce

NORTH SEA CODFISH

Jus de veau, potato & mushrooms

SALMON

Sauerkraut, cepes & parsley carrot

ANJOU PIGEON

Parsnip, buckwheat, truffle & celeriac

SIDES

LUCIA'S FRIES

Brander mayonnaise

Optional beef stew + 3,50

PITA FRIES

Za'atar & strained yoghurt

ROASTED PUMPKIN

Vadouvan, crispy chickpeas & feta

CELERIAC SALAD

Truffle, hazelnut & apple

LOCAL HEROES

LUCIA'S BEEF BURGER

17,50

Black Angus, brioche, Old Amsterdam cheese, truffle mayonnaise, tomato & fries

STEAK

22,50

Mushrooms & truffle sauce

RISOTTO

16,50

Saffron, green asparagus & goat cheese

CAESAR SALAD

13,50

Celeriac, parmesan, croutons, egg, bacon, caesar dressing & crispy chicken

SEASONAL SOUP

8,50

DESSERTS

CRÈME BRÛLÉE

8,50

Tonka beans, red fruit & granola

WHITE CHOCOLATE PARFAIT

8,50

Bergamot, earl grey & white chocolate

BROWNIE

8,50

Amarene cherry, yoghurt & chocolate

DUTCH CHEESE PLATTER

11,50

Selection of local cheeses, apple syrup & sweet bread