

"At our Rooftop Terrace we focus on seasonal and local products. Our chefs are specialized in cooking on the **BIG GREEN EGG**. It's an outdoor cooking experience, like no other on an 85 meters high Rooftop Terrace.

The chefs are creating wonderful dishes in the open kitchen, where you will see every aspect of their creation."

Michiel van der Kroon
Executive Chef

SALADS

GOAT CHEESE SALAD (V)
pine nuts | honey dressing
15

CEASAR SALADE
chicken | Label Rouge egg |
Parmesan cheese
16

CHEF'S SALAD
best ingredients of the season
16,5

SIDES

TO SHARE

BREAD PLATTER 8,5
FRIES 5
CORN 6,5
GREEN ASPARAGUS 7
GREEN SALAD 6

CHEF'S SIGNATURES

KIMCHI BURGER (V)
lettuce | red onion | cheddar |
wasabi mayonnaise
19

**ERYNGI KING MUSHROOM
RISOTTO (V)**
Parmesan cheese | truffle
25

EGGPLANT (V)
goat cheese | grilled vegetables |
balsamic vinegar
21

VEGETABLE SKEWER (V)
3 pieces | herbs dip
17

SEA

SALMON FILLET
green asparagus | jacket potato |
watercress sauce
23

LOBSTER 500GR
jacket potato | salad | lime mayonnaise
50

SURF & TURF TO SHARE
lobster 500gr | Tomahawk steak
1,2 kg | chimichurri | green asparagus |
hollandaise sauce | triple cooked fries
125

SEA DELICATES

**CAVIAR BAERIL CLASSIC
'STEURHOEVE' TO SHARE**

20gr **50**
30gr **75**
50gr **100**

OYSTERS PER PIECE

Fines de Claire **4**
Zeeuwse Flat 4/0 **4,5**
Gillardeau **6**

RUSTIC

**SIMMENTALER LADY STEAK
160GR**
chimichurri | salad | triple cooked friet
35

ROOFTOP BURGER
lettuce | red onion | cheddar |
FL17 sauce
21

**TOMAHAWK STEAK 1,2 KG
TO SHARE**
chimichurri | salad | triple cooked friet
75

SWEETS

SORBET COUPE
3 types | red fruit
13,5

ICE CREAM COUPE
3 types | hot chocolate sauce
14,5

APPLE PIE
whipped cream
6,5