

The Noortwyck

additions to start

Caviar hash brown and crème fraîche 22^{ea}

Half Dozen Oysters pickled ramps and chive oil 26

Seeded Parker House cultured butter 12

Prix Fixe Menu 145

select one from each course

/ first course /

Leeks Vinaigrette hazelnuts and black truffle

Fluke Crudo fennel and pear

Beef Tartare baked potato aioli and cured egg yolk

Chicken Liver grape jam, honey cardamom toast

/ second course /

Kale Salad toasted pine nut and 7 year gouda

Charsiu Duck Bun milk bun and foie gras butter

Rigatoni lamb ragu and pink peppercorn

Agnolotti sunchoke and aged parmesan

add white truffles 70

/ third course /

Beef Wellington truffle jus

Grilled Branzino saffron gnocci and wild mushroom

BBQ Duck Breast au poivre, fig and collard greens

Pork Chop bourbon and brown butter

/ dessert /

Chocolate Tart chestnut and cognac

Pavlova grapefruit and ginger

Sorbet champagne

Toasted Crumpet Welsh rarebit and Burgundy truffle

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

