

Lunch Menu: 2-course lunch incl. coffee or tea for € 36.00
(From Monday to Saturday. Not available on Sundays and public holidays)

Starter

No.34 | Chef's Signature

Main Course

Sea Bass | Green Asparagus | Muslin

Dessert

Coffee or Tea

Dessert: Café Glacé
(Supplement of € 6.00 pp)

Do you have an allergy? Inform one of our employees. They will gladly help you!

Signature Menu

From 8 persons and up, we ask you to select the Signature menu.

Burrata | Lemon Verbena | Gazpacho Green Tomatoes

Halibut | Black Garlic | Furikake | Geay Oyster No. 2

Summer Deer | Artichoke | Sambai | Bordelaise

Honey | Cardamom | Sea Buckthorn Berry

5-courses

Nº.34 | Chef's Signature

6-courses

Brill | Bimi | Dashi | Chickpea

**Suggestion Caviar: + €15.00 (5 grams)*

7-courses

Cheese Plate "Van Tricht"

Prices per Person

4-courses €63.00 | Wine Pairing + €28.00

5-courses €73.00 | Wine Pairing + €35.00

6-courses €83.00 | Wine Pairing + €42.00

7-courses €93.00 | Wine Pairing + €49.00

Cheese Instead of Dessert | Supplement of € 6.00 pp

Do you have an allergy? Inform one of our employees. They will gladly help you!

À la Carte

For a smooth operation, it is not possible to combine a la carte dishes with a menu.

From 6 persons and up, we ask you to select a maximum of 2 dishes per course.

From 8 persons and up, we ask you to select the Signature menu.

Starters

| | |
|---|---------|
| Burrata Lemon Verbena Gazpacho Green Tomatoes | € 19.00 |
| Halibut Black Garlic Furikake Geay Oyster No. 2 | € 19.00 |
| Steak Tartare of Bavette Boemboe Avocado Red Meat Radish | € 23.00 |
| Nº.34 Chef's Signature | € 23.00 |
| Not Your Classic Vitello Veal Tartare Sashimi Yellowfin Tuna Radish | € 28.00 |
| Crawfish Cucumber Coconut Tandoori | € 35.00 |
| ½ Canadian Lobster Tabouleh Mint | € 39.00 |
| 6 Oysters | € 30.00 |

Main Courses

| | |
|---|--------------------|
| Irish Tenderloin Salad Hand-cut Fries Pepper, Mushroom or Béarnaise | € 42.00 |
| Summer Deer Artichoke Sambai Bordelaise | € 33.00 |
| Lemon Sole Meunière Burned Lemon Spinach Candied Potatoe | € 42.00 |
| Brill Bimi Dashi Chickpea <i>Suggestion Caviar (5 grams)</i> | € 39.00 +€15.00 |
| Steak Tartare of Bavette Salad Baby Gem | € 35.00 |

Desserts

| | |
|---|---------|
| Honey Cardamom Sea Buckthorn Berry | € 13.00 |
| Café Glacé | € 13.00 |
| Dame Blanche Homemade Vanilla Ice Cream Hot Chocolate Sauce | € 14.00 |
| Cheese Plate "Van Tricht" | € 15.00 |
| Pina Colada Dessert | € 13.00 |

Do you have an allergy? Inform one of our employees. They will gladly help you!

Children's Menu
(Up to and including 12 years)

Starter

Homemade Tomato Soup

Main Course

Chicken Breast | Hand-cut French Fries | Applesauce

Dessert

Kids Ice Cream

€ 25.00

Do you have an allergy? Inform one of our employees. They will gladly help you!

Small Tasting Dishes

These dishes are served with a minimum of three dishes per person (excluding dessert).
May we ask you to limit your choices to a maximum of three different dishes per course.
That way we can avoid long waiting times and continue to ensure quality.

Cold Dishes

| | |
|--|-------------------|
| Iberian Ham 50 / 100 grams | € 10.00 / € 20.00 |
| 3 Oysters | € 15.00 |
| Burrata Lemon Verbena Gazpacho Green Tomatoes | € 15.00 |
| Steak Tartare of Bavette Boemboe Avocado Red Meat Radish | € 17.00 |
| Halibut Black Garlic Furikake Geay Oyster No. 2 | € 17.00 |

Warm Dishes

| | |
|---|---------|
| Nº.34 Chef's Signature | € 17.00 |
| Pommes Moscovite Imperial Heritage <i>Caviar</i> 5 grams | € 25.00 |
| Fish of the Day Bimi Dashi Chickpea | € 19.00 |
| Lemon Sole Meunière Potato Confit Spinach | € 21.00 |
| Summer Deer Artichoke Sambai Bordelaise | € 21.00 |
| Irish Tenderloin Salad Pont Neuf Potatoes Pepper, Mushroom or Béarnaise | € 21.00 |

Do you have an allergy? Inform one of our employees. They will gladly help you!