



Arsenaal Restaurants

LUNCH MENU

2-courses 33

CHEF'S MENU

3-courses 40 | 4-courses 50 | 5-courses 60

MENU GOURMAND

3-courses 39

VITELLO TONNATO

Veal | grilled tuna | sweet sour vegetables

OR

LOBSTER BISQUE

Dutch shrimps | rouille | Parmesan

SOLE AND PRAWN

Tagliatelle | beurre blanc

OR

IBERICO LOIN

Pork belly | mustard sauce

CHEESE PLATTER *supplement 5*

OR

WHITE CHOCOLATE MOUSSE CAKE

Jelly of cherries

SIDE DISH

Green salad	5
Truffle fries Parmesan * special	7
French fries mayonnaise	4
Winter vegetables	5

BITES

Zeeland oysters 00000	per piece	6
Fine de Claire no. 3	per piece	4
Jamón Ibérico de Cebo 24 months	50 grams	10
Baeri Classic caviar garnish	15 grams	43

We also serve vegetarian dishes.

All our dishes may contain traces of all common food allergens.
Please let us know if you have dietary wishes or food allergies.



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STARTER

HOUSESMOKED SALMON	18
Potato crepes quail egg Baeri Classic caviar	
MARINATED WINTER CODFISH	18
Dutch shrimps herring caviar	
SMOKED EEL	18
Brioche lobster mayonnaise	
SALAD PIGEON	19
Marinated duck liver raspberry vinaigrette	
AVOCADO AND MARINATED SOYBEANS (V)	15
Papaya allspice sweet sour vegetables	

SECOND COURSE

QUEEN CRAB RAGOUT	22
Coquille St. Jacques Parmesan	
CRISPY SWEETBREADS	22
Parsnip pistachio	
PUMPKIN SOUP (V)	12
Tortellini herb oil	

MAIN COURSE

FISH OF THE DAY	29
Daily changing market fresh	
GUINEA FOWL	27
Mushrooms morel sauce	
TOURNEDOS	29
Classic red port sauce <i>duck liver supplement 7.5</i>	
DUTCH RIBEYE	25
Haricots verts sauce béarnaise	
MOUSSAKA (V)	25
Ratatouille puffed paprika sauce	