

HERENGRACHT 255  
1016 BJ AMSTERDAM



14<sup>TH</sup> FEBRUARY 2026

## VALENTINE MENU

Set Sharing Menu 55€pp

### STARTERS

**TUNA TATAKI** rolled in leek ash, pineapple and coriander slaw, pickled jalapeño mayonnaise, yuzu pearls and fried shallots

**GRILLED HALLOUMI** with hot rose honey, pistachio crumble and <sup>v</sup> mizuna salad

**BEEF TARTARE** with purple corn chips

### MAINS

**HERB AND MUSTARD LAMB RACK LOLLIPOP** with potato purée, seasonal vegetables, jus and jalapeño mint chutney

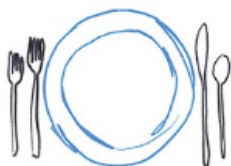
**SKREI** with pea purée, cooked peas, Peruvian beurre blanc and fried celeriac chips

**DEEP-FRIED SHIMEJI MUSHROOM** with spicy sweet soy glaze on celeriac <sup>vg</sup> purée and herb salad

### DESSERT

**CHOCOLATE CAKE** with coffee buttercream, red berry compote, Chantilly <sup>v</sup> cream and warm chocolate sauce

### FEELING EXTRA



OYSTERS (3PCS) & BUBBLES 17€PP

½ LOBSTER THERMIDOR with fries, salad and lemon aji Amarillo mayo 30€

CHEESE PLATE served with compote, grapes, <sup>v</sup> homemade nuts and dried fruit bread 15€

### CALL IT A NIGHT

Two spicy cocktails and a room key\*  
for 69€

*ask for availabilty after 10PM*



We do our best to serve up dishes using seasonal and locally sourced produce where possible. For any additional info on allergens please ask our friendly team.

vg-vegan  
v-vegetarian