Welcome at Restaurant 6&24

Eating at 6&24 is a complet experience!

You can choose a la carte dishes
&
Top seasonal menus.

Menu 4 courses = 79
Menu 5 courses = 88
Menu 6 courses = 96
Menu 7 courses = 105

With lunch also a 3-course chef's lunch menu 49 euro

We take the time to make your experience complete.
If you have time restrictions, please let the staff know in time.

We can serve a wine pairing or non-alcoholic package with the menu to make your experience even more complete.

Enjoy this culinary experience!

Team 6&24

Tasting menu 6&24

Crayfish
Dry aged beet / Granny smith / Vadouvan / Mushrooms

Skate wing
Shrimp / Razor clam / Mussel / Sea vegetables (6 courses)

Lemon sole
Jerusalem artichoke / Leek / Chocolate / Nashi pear / Green pepper

Red Gurnard
Black salsify / Cavolo Nero / Cranberry (5 courses)

Wild Duck
Corn / Ricotta / Red chicory / Savoy cabbage / Blueberry

Sweetbread
Peanut / Banana / Green curry (7 courses)

Raspberry
Vanilla / Sichuan / Chocolate Mint

Cheese platter ipv = 7,50

You can order it in 4 / 5 / 6 / 7 courses

Remember: our menu is a fixed menu, we will charge an additional charge for changes!

Vegetarian Menu

Avocado
Brussels Sprout / Rosehip / Cavolo Nero Salsa

Paté cashew nuts
Young Pine Needles / Cranberry / Pumpkin (6 courses)

Beetroots
Coffee / Miso / Brioche / Rye bread (5 courses)

Daikon Radish
Kombu / Shiitake / Watercress / Rosehip

Red Cabbage
Terrine / Celeriac / Granny Smith / Mushroom

Gin & Tonic
Cucumber / Lemon / Rose (7 courses)

Structures of Carrot
Buttermilk / Thyme / Ginger / Hazelnut

Cheese platter ipv = 7,50

You can order it in 4 / 5 / 6 / 7 courses

Remember: our menu is a fixed menu, we will charge an additional charge for changes!

Starters

Scallops
Vanilla Butter / Avocado / Verbena 29

Goose liver
Dry aged beet / Granny smith / Caramel 34

(V) Avocado
Brussels Sprout / Rosehip / Cavolo Nero Salsa 26

Crayfish
Beet road / Boekwiet / Vadouvan / Mushrooms 29

Sweetbread
Peanut / Banana / Green curry 37
Ass main course 45

Lemon sole
Jerusalem artichoke / Leek / Chocolate / Nashi pear / Green pepper 34

(V) Daikon Radish
Kombu / Shiitake / Watercress / Rosehip 30

We will take in account food allergies and dietary restrictions.

Main courses

Skate wing
Shrimp / Razor clam / Mussel / Sea vegetables 42

Red gurnard
Black salsify / Cavolo Nero / Shiitake beurre blanc 35

Wild Dutch Duck
Corn / Ricotta / Red chicory / Savoy cabbage / Blueberry 36

Bavette of Wagyu beef
Pommes Anna / Dutch Bacon / Brussels sprout / Selim pepper jus 42

(V) Red Cabbage
Terrine / Celeriac / Granny Smith / Mushroom 35

Dessert

Raspberry
Vanilla / Sichuan / Chocolate Mint 15

Structures of Carrot
Buttermilk / Thyme / Ginger / Hazelnut 15

Gin & Tonic
Cucumber / Lemon / Rose 15

Soufflé of dark chocolate
Ice cream of Dutch Vanilla 19

Sugar bread
Duck liver / Rhubarb / Vanilla 19

Cheese platter 19

We take in account food allergies and dietary restrictions.
Please do not hesitate to ask the service staff.