

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 = 86

Menu 6 courses = 95

Menu 7 courses = 104

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

Monkfish

Sobrasada Iberico / Kimchi / Puffed bell peper (5 courses)

Wild Duck

Corn / Ricotta / Red chicory / Savoy cabbage / Blueberry

Duck liver

Sugar bread / Rhubarb (7 courses)

Raspberry

Vanilla / Sezuan / 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

Paté cashew nuts

Young Pine Needles / Cranberry / Pumpkin

Cherry Tomato

Salty / Sweet / Sour / Bitter / Umami (6 courses)

Kohlrabi

Sheep Yoghurt / Green peas / Wasabi (5 courses)

Coconut Spaghetti

Cauliflower / Kaffir lime / Lotus root / Soy bean

Broccoli

Kimchi / Parmesan / Chanterelle / Sesame

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



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Starters

Scallops

Vanilla Butter / Avocado / Verbena 29

Goose liver

Dry aged beet / Granny smith / Caramel 34

(V) Variety of tomatoes

4 different flavors / Mustard / OIK creme 26

Crayfish

Beet root / Boekwiet / Vadouvan / Mushrooms 29

Sweetbread

Jerusalem artisjokes / Chantarelle / Sichuan peper 37

Ass main course 45

Lemon sole

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

(V) Coconut Spaghetti

Cauliflower / Kaffir lime / Lotus root / Soy bean 30

We will take in account food allergies and dietary restrictions.

Main courses

Skate wing

Shrimp / Razor clam / Mussel / Sea vegetables 39

Sea bream

From the Dry aged fridge / Green Peas / Mussel beurre blanc 35

Wild Dutch Duck

Corn / Ricotta / Red chicory / Savoy cabbage / Blueberry 36

Dutch Beef Tenderloin

Artichoke / Duck liver / Selim pepper jus 42

(V) Broccoli

Kimchi / Parmesan / Chanterelle / Sesame 35

Dessert

Raspberry

Vanilla / Sezuan / Chocolate Mint 15

Structures of Carrot

Buttermilk / Thyme / Ginger / Hazelnut 15

Gin & Tonic

Cucumber / Lemon / Rose 15

Soufflé of dark chocolate

Ice scream 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.

