

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

Sea bream Dry Aged

Dutch wasabi / Celery / Forest garlic / Basil

Langoustine

Tomato / Citrus / Tandoori (6 courses)

Brook Trout

Garden peas / Kohlrabi / Tarragon / Wild garlic

Red Mullet

String beans / Dutch shrimps / Beach crab (5 courses)

Dutch lamb

Broad beans / Asparagus / Verbena

Sugar bread

Duck liver / Rhubarb / Vanilla (7 courses)

Strawberries

Smoked honey / Bee pollen / Kombucha



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

Variety of tomatoes

Basil / Mustard / Fransje (6 courses)

Asparagus

BBQ / Broad beans / Olive / Hollandaise (5 courses)

Coconut Spaghetti

Cauliflower / Kaffir lime / Lotus root / Soy bean

Broccoli

Kimchi / Parmesan / Morilles Mushroom / Sesame

Celeriac terrine

Popcorn / Caramel (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

Basil / Mustard / Fransje 26

Sweetbread

Jerusalem artisjokes / Mushrooms / Sichuan peper 37

Ass main course 45

Langoustine

Tomato / Citrus / Tandoori 38

Brook Trout

Garden peas / Kohlrabi / Tarragon / Wild garlic 29

(V) Asparagus

BBQ / Broad beans / Olive / Hollandaise 30

als hoofdgerecht 38

We will take in account food allergies and dietary restrictions.



Main courses

Red Mullet

String beans / Dutch shrimps / Beach crab 39

Sea bream

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

Dutch lamb

Broad beans / Asparagus / Verbena 45

Dutch Beef Tenderloin

Asparagus / Duck liver / Selim pepper jus 42

(V) Broccoli

Kimchi / Parmesan / Morilles Mushroom / Sesame 35

Dessert

Strawberries

Smoked honey / Bee pollen / Kombucha 15

Structures of Carrot

Buttermilk / Thyme / Ginger / Hazelnut 15

Soufflé of Wild peach

Honey / Citrus Sorbet 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.