

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

Veal Tartare

Mussle / Bacon creme / Ice plant / Sorrel

Langoustine

Tomato / Citrus / Tandoori (6 courses)

Mackerel

3 Structures / Orange / White beans / Tomato

Red Mullet

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

Monkfish

Sobrasada Iberico / Green Asparagus / Kimchi / Puffed bell peper

French Toast

Sugar bread / Duck liver / Rhubarb (7 courses)

Dutch Cherry

Pistacho / Timur Pepper / Fermented Cherry Ice



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

Mustard / Fransje / OIK creme 26

Sweetbread

Jerusalem artichokes / Chantarelle / Sichuan peper 37
Ass main course 45

Langoustine

Tomato / Citrus / Tandoori 38

Mackerel

3 Structures / Orange / White beans / Tomato 29

(V) Coconut Spaghetti

Cauliflower / Kaffir lime / Lotus root / Soy bean 30

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

Green peas / Asparagus / Verbena 45

Dutch Beef Tenderloin

Artichoke / Duck liver / Selim pepper jus 42

(V) Broccoli

Kimchi / Parmesan / Chanterelle / Sesame 35

Dessert

Dutch Cherry

Pistacho / Timur Pepper / Fermented Cherry Ice 15

Structures of Carrot

Buttermilk / Thyme / Ginger / Hazelnut 15

Gin & Tonic

Cucumber / Lemon / Rose 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.

