

## **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 ( 7 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 ( 6 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

## North sea krab

Passionfruit / Capers leaf 32

## (V) Variety of tomatoes

Basil / Mustard / Fransje 25

## Sweetbread

Jerusalem artisjokes / Mushrooms / Sichuan peper 37

Ass main course 45

## Langoustine

Tomato / Citrus / Tandoori 38

## Goose liver

Dry aged beet / Granny smith / Caramel 34



We will take in account food allergies and dietary restrictions.  
You can order also the menu dishes á la carte

## **Main courses**

### **Turbot**

Jerusalem artichoke / Capers / Bbq Sardine 47

### **Sea bream**

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

### **Anjou Pigeon**

Beetroot / Blue Berry / Coffee / Laurel 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

### **Gin & tonic dessert**

Juniper berrie / Kumquat / Orange 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.