

SPECIALLS TO ADD

TO BE ADDED TO OUR CHEF'S MENU

Oyster Cru 2 pieces 9
Rye bread | Lemon | Shallot

Poached Oyster 2 pieces 10
Sambaizu | Nori | Black Garlic

30 gr. Heritage Caviar Connoisseurs 80
Blinis | Crème Fraîche

50 gr. Patanegra 10
Fresh toast of Brioche

Foie 28 *
Cranberry | Cherry | Aceto

Selection of Cheese 20
Nut bread | Garnish

À LA CARTE

FRESH OUT OF OUR HOMARIUM

Bisque Ceremony 80 *
Whole lobster in 2 servings
To be ordered for 2 persons 40,- p.p.

Lobster 35 / 60 *
Orzo | Fennel | Tarragon

* ± 30 min. Preparation time

AMBROZIJN. VOEDSEL EN DRANK VAN DE GODEN.

Welcome to the Irene Church

Build in 1891, this church (a national monument) has changed its purpose several times over the years.

In recent years it was used as a Greek restaurant.

In 2018 the church was largely destroyed by a massive fire and completely restored in 2021.

From the inside we have transformed the church into a fine dining restaurant.

Chef Sven Nijenhuis, together with his team, prepares the most beautiful dishes for you in the open kitchen.

At the Chef's Table you can literally see what is happening with the ingredients step by step.

What you see is what you get!

Chef has carefully elaborated the dishes on the menu and wishes you as a guest a great experience.



AMBROZIJN
BY SVEN NIJENHUIS

MENU PRICES

4 courses 80
without: Iberico
5 courses 95

Take a look at our elaborate wine list,
or let us surprise you with adapted wines from €11 per glass.

CHEF'S MENU

Skrei

Celery | Anapurna | Lovage
supplement 10 gram caviar
Imperial Heritage Caviar Connoisseurs €25

Mullet

Saffron | Tomato | Colatura

Iberico

Boemboe | Carrot | Coconut

Wagyu

Shallot | Jerusalem artichoke | Dashi

Pineapple

Basil | Pink pepper

or

Selection of Cheese

Nut bread | Garnish

supplement €10

*Do you have any dietary requirements? Please let us know

*A supplement of €10 is charged for changes in the menu