## 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 / 6O \*
Orzo | Fennel | Tarragon

# 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.



<sup>\* ± 30</sup> min. Preparation time

## MENU PRICES

\*\*4 courses 80
without: Langoustine | Iberico | Rose
5 courses 95
without: Langoustine | Rose
6 courses 110
without: Rose
7 courses 120

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

\*\* Not available on Friday & Saturday

# **CHEF'S MENU**

#### Skrei

Celery | Anapurna | Lovage

<u>supplement 10 gram caviar</u>

<u>Imperial Heritage Caviar Connoisseurs €25</u>

## Langoustine

Heart of palm | Mango | Sereh

#### Mullet

Saffron | Tomato | Colatura

#### Iberico

Boemboe | Carrot | Coconut

#### Wagyu

Shallot | Jerusalem artichoke | Dashi

#### Rose

Pomegranate | Yoghurt or

#### **Selection of Cheese**

Nut bread | Garnish supplement €10

### Pineapple

Basil | Pink pepper

<sup>\*</sup>Do you have any dietary requirements? Please let us know \*A supplement of €IO is charged for changes in the menu