



## CLASSIC

**BAKED GREEN ASPARAGUS** with tomato sorbet, burrata, roasted pine nuts, and Alde Fryske cheese

**ROASTED HALIBUT** with marinated zucchini, fennel salad, and garden herb sauce

**SLOW-COOKED VEAL CHEEK** with roasted cauliflower and brown butter vinaigrette

**ROASTED WATERMELON** with sweetcorn ice cream and pistachio cream

**45 € PER PERSON** 





## LEKKERITE! OFYR VEGAN

**BAKED GREEN ASPARAGUS** with tomato sorbet, burrata, roasted pine nuts, and Alde Fryske cheese

**BAKED ARTICHOKE** with zucchini, fennel salad, garden herb sauce, and aged sheep cheese

**BAKED CAULIFLOWER STEAK** with roasted hazelnuts and brown butter vinaigrette

ROASTED WATERMELON, SWEETCORN ICE CREAM, AND PISTACHIO CREAM

45 € PER PERSON





## **LEKKER ITE!**

## OFYR COMPACT

**BAKED SALMON FILLET** with spinach, poached egg, and hollandaise sauce

**DRY AGED BEEF BURGER** with thyme cheese, onion compote, crispy bacon, chipotle burger sauce, and fries

**FRENCH TOAST** with strawberries, almond cookie crumbs, and basil yogurt ice cream

**35 € PER PERSON** 

