

OUR MENU

It is our great pleasure to welcome you to our restaurant, where Jan en Anne Smerk, together with their brigade, proudly present exceptional flavour combinations. Together, we create an experience in which enjoyment and quality are at the heart of everything we do.

During your experience, allow yourself to be surprised by the Smerk Tasting Menu, with 3 to 6 courses available for lunch and 4 to 8 courses for dinner. Alternatively, you may choose to dine fully à la carte*, or combine the tasting menu with one or more dishes from our à la carte selection. This allows you even more freedom to create an afternoon or evening that suits the occasion and your personal preferences.

We invite you to discover the unexpected!

Team Smerk

**à la carte dining is available for parties of up to 4 guests. The menu is served per table.*

SMERK-TASTING MENU

3 courses	80
4 courses	95
5 courses	110
6 courses	125
7 courses	140
8 courses	155

A LA CARTE

SPECIALS

CAVIAR

Eggyolk | Potato | Chives 35

FOIE GRAS

Brioche | Pistachio | Anise 55

STARTERS & INTERMEDIATE COURSES

BEETROOT

Lovage | Currant | Walnut 28

CELERIAC

Pata Negra | Sambai | Hazelnut 34

SEA BASS

Tomato | Cockle | Codium 36

SCALLOP

Oxtail | XO | Brioche 34

OYSTER

Oloroso | Potato | Caviar 36

KOHLRABI

Picadillo | Smoked Almond | Lime Leaf 28

SWEETBREAD

Veal Tongue | String Bean| Piccalilly 40

MAIN COURSES

COD

Miso | Langoustine | Cabbage 62

BROCCOLI

Pointed Cabbage | Macadamia | Frisian Mustard 38

GILDEHOEN CHICKEN

Mushroom | Turnip | Leek 50

WAGYU

Potato | Madeira | Shallot 85

DESSERTS

FIGS

Chocolate | Cepes | Black Sesame 18

HONEY

Pear | Vanilla | Verbena 18

CHEESE SELECTION

Local & International | Pecans | Toasted Bread 20