OUR MENU

It is our great pleasure to welcome you to our restaurant, where Jan en Anne Smink, 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 Smink 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 Smink

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

SMINK-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

ZANDER
Sea Weed | St Malo | Orange 36

OYSTER
Spinach | Potato | Oxtail 36

CAULIFLOWER
Curry Madras | Apricot | Lime Leaf 28

JERUSALEM ARTICHOKE
Eel | Smoked Bacon | Caviar 38

SWEETBREAD
Veal Tongue | String Bean | Piccalilly 40

MAIN COURSES

COD
Miso | Langoustine | Cabbage 62

BROCCOLI
Pointed Cabbage | Macadamia | Frisian Mustard 38

GILDEHOEN CHICKEN
Mushroom | Mace | Chicory 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