

## **BAR BITES**

Oysters dozen	<b>38</b>
Oysters 1/2 dozen	<b>20</b>
Oysters 3 pieces	<b>12</b>
we serve Oosterschelde creuses	
<b>Bread</b> . beurre noisette	<b>5,5</b>
<b>Arancini</b> . wild mushrooms . onion mayonnaise	<b>7</b>
<b>Jerusalem artichoke crackers</b> . artichoke cream . daikon	<b>7</b>
<b>Potato fritters</b> . smoked salmon	<b>8</b>
<b>Charcuterie</b> . cornichon . olive	<b>15</b>

## **FROM THE SEA**

<b>Marinated prawns</b>	<b>12</b>
potato crackers . cucumber . clear broth . kohlrabi	
<b>Skate wing</b>	<b>16</b>
pumpkin gnocchi . fennel . carrotcream . foam of shorecrabs	
<b>Fishsoup</b>	<b>14</b>
coquille . cod cheek . saffron croutons	
<b>Weever</b>	<b>15</b>
zucchini biscuit . crispy mussel . chioggia beet	

## **FROM THE GROUND**

<b>Candied eggplant steak</b>	<b>13</b>
lovage mousseline . roasted nuts . crispy lovage	
<b>Polenta</b>	<b>11</b>
popcorn . caramelized onion . portobello	
<b>Parsley root waffle</b>	<b>12</b>
black garlic . little gem . crispy enoki	
<b>Green cabbage</b>	<b>13</b>
trompettes de la mort . Jerusalem artichoke cream . duxelles	

## **IN THE MEADOW**

<b>Terrine of chicken liver</b>	<b>12</b>
brioche . port . kale chutney	
<b>Venison stew</b>	<b>15</b>
potato pie . sprouts . pumpkin cream . vadouvan	
<b>Candied duck</b>	<b>14</b>
red cabbage mash . crispy prosciutto . fig relish	
<b>Beef entrecôte</b>	<b>17</b>
asparagus tips . potato salad . chimichurry	

## DESSERTS

**Chocolate mousse** 10  
Filo pastry . caramelized nuts .  
dulce de leche

**White chocolate truffle** 11  
coconut . passion fruit curd . rum gel

**Honey parfait** 9  
dried flowers . matcha . spongecake

**4 cheeses** 15  
homemade garnish

## DESSERT WINE & PORT

Tschida Spätlese - Austria 7  
*Exceptionally fruity and velvety.  
Beautiful balance between sweetness and acidity.*

Moscatel - Portugal 7,5  
*Aromas of nuts, raisins, and orange marmalade.  
Sweet and smooth with notes of honey.*

Tawny port - Portugal 7  
*Young red fruit with dried fruit and cinnamon.  
The flavor is ripe and full*

Madeira Full Rich 5yo - Portugal 9  
*Walnut, figs and caramel  
Ripe, firm with sort sweetness*

Pedro Ximenez - Spain 8,5  
*Dark sherry with pronounced stickiness.  
Notes of raisins, dates, and figs.*

## DIGESTIVES

Grand Marnier 5,5  
Cointreau 5,5  
Amaretto 5,5  
Licor 43 5,5  
Tia Maria 5,5  
Baileys 5,5  
Sambuca 6  
Huisgemaakte Limoncello 6,5  
Calvados 6  
Grappa 6

## Whisky

We are happy to share with you the unique whiskies we currently have in stock.

## DINNER MENU

### ENGLISH

At Guillotine, we serve shared dining dishes sized like appetizers. We recommend ordering about 4 to 5 dishes per person.

Not in the mood to choose or share? Opt for our menu, featuring surprising dishes not on the regular menu. The menu is determined by the products of this season.

Do you have allergies or dietary preferences? Please consult with the staff at your table about the possible options.

### GUILLOTINE MENU

**4 courses** 51  
*starter - intermediate - main - dessert*

**5 courses** 59  
*starter - intermediate - intermediate - main - dessert*

**6 courses** 67  
*starter - intermediate - intermediate - main - savory cheese dessert - dessert*

wine pairing for 4 courses 28

wine pairing for 5 courses 35

wine pairing for 6 courses 42

*we also serve half glasses*

*Rather want a cheeseplatter instead of a dessert? This is possible for €5,00 supplement*