

MENU

ML IN HAARLEM

BITES

UMAMI OYSTER

PER PIECE | VINEGAR | SHALLOT | LIME
4,00

PATA NEGRA

80 GRAM | TOAST | TOMATO
19,50

BREAD

WITH BUTTER
6,00

ARTICHOKE

MARINATED | VINAIGRETTE | MUSTARD DIP
14,00

STARTERS

TUNA

WATERMELON | FURIKAKE | MOJAMA | AVOCADO
15,50

THOM KHA KAI

CHICKEN | COCONUT | BAMBOO | MUSHROOM |
CORIANDER
12,50

BURRATA ✓

CAPONATA | BASIL
14,50

STEAK TARTARE

TOAST | RED MEAT RADISH | KEWPIE | NORI
15,50

WATERMELON ✓

GOAT CHEESE | CASHEW NUT | SAMBAI | THAI BASIL
14,00

SIDE DISH

FRIES

MAYONNAISE
6,00

PARMESAN FRIES

TRUFFLE MAYONNAISE
8,00

CHICORY

CARAMELIZED | JAMAICAPEPPER
8,00

BONNE FEMME

BEANS | BACON | ONION | MUSHROOM
8,00

LETTUCE

CROUTONS | FRENCH DRESSING
5,50

GRATIN

POTATO | TRUFFLE
4,50

ALL INGREDIENTS MAY CONTAIN ALLERGENS
LET US KNOW YOUR ALLERGY AND WE WILL BE HAPPY TO ADJUST THE
DISHERS FOR YOU.

MAIN

SEABASS FILLET

FENNEL | PRAWN | TOMATO
25,00

SOLE

375 GRAM | REMOULADE | LETTUCE
35,00

ADDITIONAL +5 IN THE MENU

SMASHED BURGER ✓

SESAME BUN | TOMATO | PICKLE |
CHEDDAR | BURGER SAUCE | FRIES
20,00

BACON +2,5

VEGETARIAN POSSIBLE |
ARTICHOKE

RAVIOLI ✓

FETA | AUBERGINE | SPINACH |
OLIVE | SMOKED ALMOND
23,00

FARMHOUSE CHICKEN

BONNE FEMME | RED WINE GRAVY
25,00

RIB - EYE

IRISH | ARTICHOKE | MORREL SAUCE
35,00

ADDITIONAL +5 IN THE MENU

-THREE COURSE MENU OF CHOICE- 49,50

CHOOSE YOUR STARTER,
MAIN COURSE & DESSERT

DESSERT

CHEESECAKE

FOREST FRUIT | BERGAMOT | ALMOND
10,00

BANANA

CHOCOLATE | PRALINE | GIANDUJA
10,00

CHEESE FROM 'KAASKAMPANJE'

4 PIECES | COMPOTE | BREAD
15,00

ADDITIONAL +5 IN THE MENU

TARTE TATIN

VANILLA ICE CREAM
FOR 2 PEOPLE | 15 MIN PREPARATION TIME
19,00

COFFEE WITH BONBONS

2 PIECES | SMITS DELICIOUS
10,00

CHATEAUBRIAND

GRATIN | CHICORY |

JUS DE VEAU

FOR 2 PERSONS

85,00



MLINHAARLEM