

# MENU

## ML IN HAARLEM

### BITES

#### OYSTER

PER PIECE | VINEGAR | SHALLOT | LIME  
4,75

#### PATA NEGRA

80 GRAM | TOAST | TOMATO  
19,50

#### BREAD

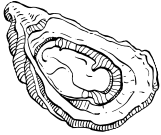
WITH BUTTER  
6,00

#### SAINT MARCELLIN

DRIED FRUIT | NUTS | GRISSINI  
17,50

#### CHARCUTERIE

FUET | OLIVES | SALAMI FELINO | PATA NEGRA | CORNICHONS  
21,00



### STARTER

#### CRAB

PAPADUM | CUCUMBER | PUMPKIN | LIME  
15,50

#### MUSTARD SOUP

LEEK | CRISPY BACON  
12,50

VEGETARIAN POSSIBLE ✓

#### BURRATA ✓

TOMATO | BASIL | ARAGULA  
17,50

#### STEAK TARTARE

RETTICH | PARMESAN | CRISPY POTATO  
16,50

#### SMOKED EEL

TOAST | LIME MAYONNAISE  
16,50

### SIDE DISH

#### FRIES

MAYONNAISE  
6,00

#### PARMESAN FRIES

TRUFFLE MAYONNAISE  
8,00

#### CHICORY

CARAMELIZED | JAMAICAPEPPER  
8,00

#### GREEN ASPARAGUS

WHITE SESAME | PONZU  
9,00

#### GREEN SALAD

CROUTONS | FRENCH DRESSING  
5,50



### MAIN

#### COD

EEL | BEURRE BLANC | TARRAGONOIL | VENNEL  
26,00

#### SOLE

450 GRAM | REMOULADE | GREEN SALAD  
DAGRPIJS

#### SMASHED BURGER

POTATO BUN | TOMATO | PICKLE |  
CHEDDAR | BURGER SAUCE | FRIES  
24,00

VEGETARIAN POSSIBLE | MUSHROOM ✓

#### EGGPLANT ✓

MISO | POMEGRANATE | CRISPY ONION |  
COUSCOUS

24,00

#### GUINEA FOWL

SAUERKRAUT | VADOUVAN | BACON  
26,00

### CHATEAUBRIAND

JUS DE VEAU | 500GR

FOR 2 PERSONS

90,00

### ENTRECOTE

GRASS FEED | 200 GR

37,50

### DESSERT

#### SNICKERS

PEANUT | CARAMEL | CHOCOLATE  
10,00

#### CHEESE FROM 'KAASKAMPANJE'

4 PIECES | COMPOTE | BREAD  
15,00

#### TARTE TATIN

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

#### COFFEE WITH BONBONS

2 PIECES | SMITS DELICIOUS  
10,00

### MENU

CRAB  
PAPADUM | CUCUMBER | PUMPKIN |  
LIME

GUINEA FOWL  
SAUERKRAUT | VADOUVAN | BACON

SNICKERS  
PEANUT | CARAMEL | CHOCOLATE

48,50

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



MLINHAARLEM