

STUDIO



From 12 persons it is possible to enjoy the 3-course menu below. Up to 30 persons you can make a choice per person per course on the evening itself. From 30 persons we ask you to choose one dish per course in advance that we will serve for the entire group. Of course we take any dietary requirements into account.

TMH MENU

3 COURSES € 44.00 p.p.

4 COURSES € 54.00 p.p.

STARTERS

Beef Carpaccio

Rocket / Parmesan / mixed roasted seeds / sun-dried tomato / truffle mayonnaise

or

Smoked salmon

Avocado and cucumber purée / fennel crisp / pickled cauliflower / lettuce / lemon balm oil

or

Jerusalem artichoke tartare

Chestnut / pear / mushroom tea / fig compote / fermented mustard seeds / radish / chervil mayonnaise / roasted carrots / truffle crisp

SIDE DISHES

Fries with mayonnaise

€ 4.95

Sweet potato fries with Parmesan,
fresh herbs and truffle mayonnaise

€ 7.50

Roseval potato

€ 4.50

Corn on the cob with butter and herb salt

€ 4.50

Small salad 

€ 4.95

Seasonal vegetables

€ 4.95

INTERMEDIATE COURSES

Wild boar

Wild boar shoulder / celeriac, sage, Pecorino and chestnut terrine / horseradish foam / hazelnut crumble / red cabbage crackers

or

'Ijselmeer' plaice

Pan-fried plaice fillet / pickled cucumber / fennel cream / sea vegetables / beurre noisette vinaigrette / dill oil / tomato pearls / potato crisp

or

Pumpkin cream soup

Toasted hazelnuts / chilli oil

MAIN COURSES

Stewing beef with a black garlic gravy

or

Skrei with Riesling beurre blanc

or

Grilled vegetables with a Jerusalem artichoke cream
and beurre noisette 

*Our main courses are served with seasonal vegetables
and a millefeuille of Groningen potatoes*

DESSERTS

Paulova

Vanilla meringue / marinated red fruits / dragon fruit coulis / aniseed and Ceylon ice cream

or

Dutch cheese platter

Selection of Dutch cheeses / apple and balsamic syrup / pears stewed in white wine / Groningen cake toast / cranberry and port chutney

Additional price + € 2.50 per person

 Vegetarian  Vegan

WALKING DINNER

52.50 p.p.

Would you rather dine in an informal setting? From 30 persons you can choose our Walking Dinner menu. Were we sere 5 small dishes witch are easily edible with your hands or a small fork or spoon. All dishes combined form a complete dinner.

Pumpkin

Smoked mozzarella / basil oil / roasted pepper and pine nut sauce /
marinated bimi / hazelnut crumble / sourdough crisp

North Sea crab

Marinated onion / pickled cauliflower / avocado cream / briny vegetables / lemon balm oil / fennel crisp

Groningen mustard soup (vegan option available)

Coarse mustard / bacon / fennel

Steak

Jerusalem artichoke cream / king oyster mushrooms / Roseval potatoes / red wine gravy

Pistachio tiramisu

Mascarpone / cardamom and lemon sponge / vegetable green tea gel

 Vegetarian  Vegan

