

# MENU

## ML IN HAARLEM

### BITES

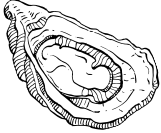
UMAMI OYSTER  
PER PIECE | VINEGAR | SHALLOT | LIME  
4,00

PATA NEGRA  
80 GRAM | TOAST | TOMATO  
19,50

BREAD  
WITH BUTTER  
6,00

ARTICHOKE  
FRIED | PARMESAN | BASIL  
14,00

CHARCUTERIE  
MORTADELLA | OLIVES | SALAMI FELINO |  
COPPA DI PARMA | MANCHEGO  
19.50



### STARTER

SALMON  
PAPADUM | CELARIAC | WATERCRESS | HERRING ROE  
15,50

FRENCH ONION SOUP ✓  
GRÜYERE | CROUTON  
12,50

PUMPKIN ✓  
GOATCHEESE | WALNUT | PUMPKINSEED |  
BALSAMIC VINEGAR  
14,50

STEAK TARTARE  
YAKINIKU | EDAMAME | SHIMEJI MUSHROOM |  
SUMAC | RED ONION  
15,50

DUTCH GREY SHRIMP  
BRIOCHE | PRAWN CRISTAL | CHICORY  
16.50

### SIDE DISH

FRIES  
MAYONNAISE  
6,00

PARMESAN FRIES  
TRUFFLE MAYONNAISE  
8,00

CHICORY  
CARAMELIZED | JAMAICAPEPPER  
8,00

PUMPKIN  
ROASTED | CRISPY CHILI OIL  
8,00

GREEN SALAD  
CROUTONS | FRENCH DRESSING  
5,50

GRATIN  
CELARIAC | MATURED CHEESE  
4,50



### MAIN

COD  
SMOKED EEL | BEURRE BLANC |  
JERUSALEM ARTICHOKE  
25,00

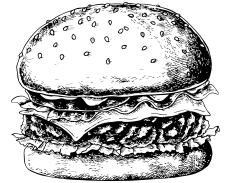
SOLE  
375 GRAM | REMOULADE | GREEN SALAD  
39.50

SMASHED BURGER ✓  
POTATO BUN | TOMATO | PICKLE |  
CHEDDAR | BURGER SAUCE | FRIES  
22,00  
BACON +2,5  
VEGETARIAN POSSIBLE | ARTICHOKE

RENDANG ✓  
JACK FRUIT | WHITE RICE |  
CASSAVA | ATJAR KETIMOEN  
23,00

BRAISED VEAL  
RAVIOLI | RED WINE SAUCE | TRUFFLE  
25,00

VENISON  
STEAK | BRUSSEL SPROUTS | MORREL SAUCE | MISO  
26,50



### CHATEAUBRIAND

GRATIN | CHICORY | JUS DE VEAU  
FOR 2 PERSONS  
85,00

### DESSERT

CHEESECAKE  
YUZU | LIMONCELLO | MANGO  
10,00

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

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



MLINHAARLEM