

Dear guest,

Welcome to Restaurant Noble, where my team and I want to surprise you with our culinary knowledge and enthusiasm. I am proud to present our new menu, with a wealth of beautiful dishes, combining influences from around the world and subtle taste combinations. Our menu has both cold and warm dishes - all in smaller portions, enabling you to experience various flavours and preparation methods. The dishes can be ordered in a random order and we encourage you to share.

Taste, combine and enjoy!

My team and I wish you a great dining experience!

Edwin Kats

BITES

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| Gillardeau oyster No. 3 / Cucumber / Gin / Basil cress (1pc) | 5,75 |
| Oyster / Fines de claires / No. 3 / Sherry vinegar / lemon | 3 |
| Jamón / Blazquez / Ibérico / Bellota | 18 |
| Carrot / Roasted / Coconut / Yuzu / Garlic / Almonds | 8 |
| Prawns / Crispy / Green curry / Ginger / Dip (4pcs) | 9 |
| Crunchy / Parsley / Dashi / Sambai vinegar | 6 |
| Peking duck / Crispy / Spring roll / Hoisin (4pcs) | 8 |
| Favourite Dutch snack "Bitterbal" / Mustard (4pcs) | 5 |

Do you have allergies? Please let us know.

NOBLE SIGNATURES

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| Smoked eel / Toast / Chives / Crème fraîche / Herring roe | 13 |
| Peking duck / Pancakes / Cucumber / Spring onion / Hoisin | 15 |
| Duck liver / Liquorice / Hazelnut / Tonda gentile / Carrot | 18 |

COLD / LUKEWARM

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|---|----|
| Taco / King crab / Salad / Mole sauce / Red onion / Coriander cress | 18 |
| Catfish / Potato-Parmesan crème / Crispy chicken / Horseradish | 16 |
| Octopus / Green asparagus / 'Jenever' bacon / Burrata / Green olives | 18 |
| Tuna / Ceviche / Yuzu / Kaffir / Wasabi / Ponzu | 18 |
| Beetroot / Structures / Star anise / Almond / Curd cheese (v) | 12 |
| Okonomiyaki / Crustace / Fermented garlic / Crispy lamb / Bonito | 16 |
| Beef tartar / Egg yolk / Colatura / Asparagus pickle / Trout roe / Soy / Sorrel | 16 |

SALADS

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| Poké bowl / Sushi rice / Tuna / Soya beans / Cucumber / Shallot | 18 |
| Panzanella / Noble tiger bread / Red onion / Tomato / Anchovies / Balsamic | 16 |

WARM

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| Cabbage / Roasted / Escabeche / Green apple / Avocado (v) | 12 |
| Catfish / Green Asparagus / Peas / Basil / Beurre noisettes | 18 |
| Codfish / Tom Kha kai / Shiitake / Shallot pickle / Peanut / Coconut | 18 |
| Corvina / Watercress / Crispy beef / Herring roe / Ponzu | 16 |
| Veal cheek / Cashew nut / Crème / Crumble / Artichoke | 16 |
| Sweetbread / Lacquered / Black garlic / Dashi / Onion / Bonito | 18 |
| Pork belly / Pumpkin / Tandoori / Spicy nashi pear / Mustard seeds | 16 |
| Lamb / Shoulder / Rib / Gnocchi / Eggplant / Sheep yogurt / Parsley | 18 |
| Poultry breast / Peanut / Satay / Mango / Cauliflower pickle / Furikake | 18 |

LANGOUSTINE

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| Langoustine / Burrata / Peas / 'Jenever' bacon / Muslin of the head | 28 |
| Langoustine / Carrot cream / Carrot gravy / Bonito / Argan oil | 28 |

DRY-AGED BEEF

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| Entrecôte / Sirloin steak, 200 gram | 45 |
| Tomahawk, 800 gram | 75 |

SIDE DISHES

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| Fries of the "Frietzaak" / Golden Yellow / Tarragon-salt / Mayonnaise | 5 |
| Bimi / Roasted / Togarashi / Sesame / Garlic | 8 |
| Stir fry / Asian / Shi-take / Chinese broccoli / Bok choy / Bonito flakes | 8 |
| Mesclun / Salad / Vegetables / Pickles / Pine nuts | 8 |

We have carefully made a selection of dishes from our menu for you. During this Noble experience you will enjoy several flavours, structures and methods of preparation from multiple countries and continents - let's rock your senses!

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| The Netherlands | Beetroot / Structures / Star anise / Almond / Curd cheese (v) |
| South America | Tuna / Ceviche / Yuzu / Kaffir / Wasabi / Ponzu |
| Fusion Sorrel | Beef tartar / Egg yolk / Colatura / Asparagus pickle / Trout roe / Soy / |
| Fusion | Halibut / Green Asparagus / Peas / Basil / Beurre noisettes |
| Asia | Poultry breast / Peanut / Satay / Mango / Cauliflower pickle / Furikake |
| Europe | Cheese / Selection / Almond-ginger cracker / Raisin bread |
| The Netherlands | Strawberry / Cottage cheese / Mousse / Tomato / Basil |

Wine pairing 4 / 5 glasses

30/35

To get a good impression from the kitchen of Noble we have carefully created an extensive menu composed of various dishes from our menu.

Let's rock your senses!

Taco / King crab / Salad / Mole sauce / Red onion / Coriander cress

Catfish / Potato-Parmesan crème / Crispy chicken / Horseradish

Octopus / Green asparagus / 'Jenever' bacon / Burrata / Green olives

Watermelon / Sorbet / Buttermilk-Horseradish / Basil oil

Pork belly / Pumpkin / Tandoori / Spicy nashi pear / Mustard seeds

Lamb / Shoulder / Rib / Gnocchi / Eggplant / Sheep yogurt / Parsley

Parmesan cheese / Tomato / Strawberry / Olive / Verjus / Roses

Crème caramel / Raspberry / Rhubarb / Tonka bean ice cream / Raspberry vinegar

Wine pairing 6 glasses 45

Daily 2 course lunch menu 32,50

Daily 3 course lunch menu 40

All our prices are in euro's