

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

Gillardeau oyster No. 3 / Cucumber / Gin / Basil cress (1pc)	5
Jamón / Blazquez / Ibérico / Bellota	18
Padron peppers / Garlic / Miso cream / Yuzu emulsion	8
Prawns / Crispy / Green curry / Ginger / Dip (4pcs)	9
Parmesan / Crunchy / Curry / Dip	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

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

King crab / Prawns / French beans / Avocado / Apple / Seaweed crisp 18

Codfish / Confit / Chicken / Mango / Yellow Curry 16

Octopus / Black rice / 'Paella style' / Tomato / Saffron / Parsley 14

Argentinian shrimp / Tandoori / Yogurt / Quail egg / Kataifi 18

Kohlrabi / Black sesame / Miso / Ginger / Kalamansi (v) 12

Quail / Carrot / Sourdough / Onion / Coffee 16

Bacon / Fenugreek / Brioche / Salsify / Parsley / Foam 14

SALADS

Poké bowl / Sushi rice / Tuna / Soya beans / Cucumber / Shallot 18

Mesclun / Wild duck / Corn / Kumquat / Balsamic / Pistachio 16

WARM

Cauliflower / Roasted / Beurre noisette / Tonka beans / Cacao / Pistachio	12
Halibut / 48 °C / Capers butter / Leek / Celeriac / Kombu	16
Codfish / Tom Kha kai / Shiitake / Shallot pickle / Peanut / Coconut	18
Skate wing / Vadouvan / Pumpkin / Cumin / Apple	16
Veal cheek / Celeriac / Lardo / Lentil / Bacon / Sherry	16
Sweetbread / Lacquered / Black garlic / Dashi / Onion / Bonito	18
Pork belly / Crispy camarones / Parmesan cheese / Antiboise	16
Deer / Fillet / Jerusalem artichoke / Chicory / Duxelle / Onion / Laurel gravy	18
Pheasant / Parsnip / Sauerkraut / Puffed garlic	18

DOVER SOLE

Dover sole / Parsnip / Eel / Foie / Beurre blanc / Haring roe	28 / 52
Dover sole 500 gram / Fried / Butter / Parsley / Lemon	52

DRY-AGED BEEF

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

SIDE DISHES

Potato / Fries / Tarragon-salt / Mayonnaise	5
Brussels sprouts / Butter / Bacon / Nutmeg	6
Stir fry / Asian / Shi-take / Chinese broccoli / Bok choy / Bonito flakes	8
Mesclun / Cucumber / Corn / Carrot / Herbs	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!

Asian	Kohlrabi / Black sesame / Miso / Ginger / Kalamansi (v)
Fusion	Codfish / Confit / Chicken / Mango / Yellow Curry
France	Bacon / Fenugreek / Brioche / Salsify / Persillade / Foam
Zealand	Halibut / 48 °C / Capers butter / Leek / Celeriac / Kombu
The Netherlands	Pheasant / Parsnip / Sauerkraut / Puffed garlic
Europe	Cheese / Selection / Almond-ginger cracker / Raisin bread
Fusion	Puff Pastry / Pecan nuts / Crème Suisse / Pear / Grappa
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!

Argentinian shrimp / Tandoori / Yogurt / Quail egg / Kataifi

King crab / Prawns / French beans / Avocado / Apple / Seaweed crisp

Skate wing / Vadouvan / Pumpkin / Cumin

Bloody Mary / Vodka / Infusion / Tomato Sorbet

Sweetbread / Lacquered / Black garlic / Dashi / Onion / Bonito

Deer / Fillet / Jerusalem artichoke / Chicory / Onion / Laurel gravy

Old cheese / Duxelle / Mushrooms / Tahooncross / Rye bread

Fig / Port wine / Cinnamon / Moscovado sugar / Milk chocolate

Wine pairing 6 glasses 45

Daily 2 course lunch menu 32,50

Daily 3 course lunch menu 40

DESSERT

CHEESE

Cheese / Selection / Almond-ginger cracker / Raisin bread

1 person 14

2 persons 24

Old cheese / Duxelle / Mushrooms / Tahooncross / Rye bread 8

SWEETS

Noble / Dame Blanche / Tahiti vanilla / Cream / Valrhona chocolate 15

'Kit-Kats' / Candy bar / Chocolate / Fudge / Coconut / Mango 12

Fig / Port wine / Cinnamon / Moscovado sugar / Milk chocolate 12

Puff Pastry / Pecan nuts / Crème Suisse / Pear / Grappa 12