

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)	5,75
Oyster / Fines de claires / No. 3 / Sherry vinegar / lemon	3
Jamón / Blazquez / Ibérico / Bellota	18
Padron peppers / Garlic / Miso cream / Yuzu emulsion	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

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
Ray's wing / Broccoli / Soy / Shiso / Umeboshi	16
Scallops / Jerusalem artichoke / Herring roe / Apple / Muesli / Percorino	18
Tuna / Ceviche / Yuzu / Kaffir / Wasabi / Ponzu	18
Kohlrabi / Black sesame / Miso / Ginger / Kalamansi (v)	12
Rabbit / Rhubarb / Lavender crème / Pata negra / Sherry	16
Bacon / Fenugreek / Brioche / Salsify / Parsley / Foam	14

SALADS

Poké bowl / Sushi rice / Tuna / Soya beans / Cucumber / Shallot	18
Salad / Chick peas / Mizuna / Garam masala / Yoghurt	14

WARM

Cauliflower / Roasted / Beurre noisette / Tonka beans / Cacao / Pistachio	12
Pike perch / Stewed beef / Beetroot / Hibiscus / Buttermilk	16
Codfish / Tom Kha kai / Shiitake / Shallot pickle / Peanut / Coconut	18
Brill / Watercress / Crispy beef / Hering roe / Ponzu	16
Veal cheek / Celeriac / Lardo / Lentil / Bacon / Sherry	16
Sweetbread / Lacquered / Black garlic / Dashi / Onion / Bonito	18
Pork belly / Pumpkin / Tandoori / Spicy nashi pear / Mustard seed	16
Wagyu beef / Gyoza / Rendang / Peanut / Mango / Sesame	18
Veal / Carrot / Ras el hanout / Goat yogurt / Crispy couscous	18

TRUFFLE

Potato / Egg yolk / Truffle / Brioche bread	18
Poultry / Rouleau / Truffle / Baby onion / Celeriac / Poultry gravy	32
Vanilla ice cream / Truffle / Noble olive oil / Himalaya salt / Almond (dessert)	16

DRY-AGED BEEF

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

SIDE DISHES

Fries of the "Frietzaak" / Golden Yellow / Tarragon-salt / Mayonnaise	5
Chicory / Preserved / Pata Negra / Chive	8

Stir fry / Asian / Shi-take / Chinese broccoli / Bok choy / Bonito flakes	8
Mesclun / Cucumber / Corn / Carrot / Herbs	8

NOBLE EXPERIENCE 62

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	Ray's wing / Broccoli / Soy / Shiso / Umeboshi
France	Bacon / Fenugreek / Brioche / Salsify / Persillade / Foam
Zealand	Brill / Watercress / Crispy beef / Hering roe / Ponzu
The Netherlands	Veal / Carrot / Ras el hanout / Goat yogurt / Crispy couscous
Europe	Cheese / Selection / Almond-ginger cracker / Raisin bread
Fusion	Coconut / Sereh / Pineapple / Yellow curry

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!

Tuna / Ceviche / Yuzu / Kaffir / Wasabi / Ponzu

Rabbit / Rhubarb / Lavender crème / Pata negra / Sherry

Scallops / Jerusalem artichoke / Herring roe / Apple / Muesli / Percorino

Bloody Mary / Vodka / Infusion / Tomato Sorbet

Pork belly / Pumpkin / Tandoori / Spicely nashi pear / Mustard seed

Wagyu beef / Gyoza / Rendang / Peanut / Mango / Sesame

Old cheese / Duxelle / Mushrooms / Tahooncross / Rye bread

Almond biscuit / Dulce de leche / Chocolat / Banana / Bergamot

Wine pairing 6 glasses

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	
Vanilla ice cream / Tahiti / Truffle / Noble olive oil / Almond crunch	
	16
Noble / Dame Blanche / Tahiti vanilla / Cream / Valrhona chocolate	
	15
'Kit-Kats' / Candy bar / Chocolate / Fudge / Coconut / Mango	
	12
Almond biscuit / Dulce de leche / Chocolat / Banana / Bergamot	
	12
Coconut / Sereh / Pineapple / Yellow curry	
	12

