

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
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

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

Taco / King crab / Salad / Mole sauce / Red onion / Coriander cress	18
Ray's wing / Broccoli / Soy / Shiso / Umeboshi	16
Octopus / Asparagus / 'Jenever' bacon / Burrata / Green olives	18
Tuna / Ceviche / Yuzu / Kaffir / Wasabi / Ponzu	18
Beetroot / Structures / Star anise / Almond / Curd cheese (v)	12
Poultry thigh / Smoked La Ratte potato / Mousseline / Horseradish / Dashi	16
Beef tartar / Egg yolk / Colatura / Asparagus pickle / Trout roe / Soy / Sorrel	16

SALADS

Poké bowl / Sushi rice / Tuna / Soya beans / Cucumber / Shallot	18
Lettuce / Asparagus / Puffed baby potato / Old goat cheese / Peas	16

WARM

Acquerello / Risotto / Egg / Cauliflower / Cacao / Pierre Robert (v)	12
Sea bream / Razor clam / Asparagus / White chocolate / Herring roe	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 / Parsley / Yogurt / BBQ asparagus / Cockles / Lovage	18
Poultry / Hay / Asparagus / Mushrooms / Poultry-laurel gravy	18

'OOSTERSCHELDE' LOBSTER

'Oosterschelde' lobster / Carrot / Capers / Smoked marrow / Vadouvan	28/55
'Oosterschelde' lobster / Asparagus / 'Jenever' bacon / Artichoke / Olives	28/55

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
Asparagus / 'White gold' / Mousseline sauce / Crispy potato	8
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!

The Netherlands Beetroot / Structures / Star anise / Almond / Curd cheese (v)
Asian Ray's wing / Broccoli / Soy / Shiso / Umeboshi
France Beef tartar / Egg yolk / Colatura / Asparagus pickle / Trout roe / Soy /
Sorrel

Zealand Corvina / Watercress / Crispy beef / Herring roe / Ponzu

Fusion Poultry / Hay / Asparagus / Mushrooms / Poultry-laurel gravy

Europe Cheese / Selection / Almond-ginger cracker / Raisin bread

Fusion 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!

Tuna / Ceviche / Yuzu / Kaffir / Wasabi / Ponzu

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

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

Tomato / Watermelon / Sorbet / Buttermilk-Horseradish / Basil oil

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

Lamb / Shoulder / Rib / Parsley / Yogurt / BBQ asparagus / Cockles / Lovage

Goat cheese / Asparagus / Pine nut / Dragon

Yoghurt / Jasmine / Lime / Apple / Celery

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

DESSERT

CHEESE

Cheese / Selection / Almond-ginger cracker / Raisin bread

1 person 15

2 persons 26

Gorgonzola / Raisin bread / Onion / Olive / Sabayon Sherry 8

SWEETS

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

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

Yoghurt / Jasmine / Lime / Apple / Celery 12

Coconut / Sereh / Pineapple / Yellow curry 12