

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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|---------------------------------------------------------------------------------|----|
| King crab / Prawns / French beans / Avocado / Apple / Seaweed crisp | 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 |
| Rabbit / Rhubarb / Lavender crème / Pata negra / Sherry | 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 |
| Lettuce / Asparagus / Puffed baby potato / Old goat cheese / Peas | 16 |

WARM

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|-------------------------------------------------------------------------|----|
| Acquerello / Risotto / Egg / Cauliflower / Cacao / Pierre Robert (v) | 12 |
| Pike perch / Asparagus / Stewed beef / Beetroot / Hibiscus / Buttermilk | 16 |
| 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 |
| Bavette / Gyoza / Rendang / Peanut / Mango / Sesame | 18 |
| Poultry / Hay / Asparagus / Mushrooms / Poultry-laurel gravy | 18 |

'OOSTERSCHELDE' LOBSTER

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

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 |
| 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!

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|-----------------|---------------------------------------------------------------------------------|
| 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 | Pike perch / Lentils / Celeriac / Buckthorn / Poultry gravy |
| Fusion | Poultry / Hay / Asparagus / Mushrooms / Poultry-laurel gravy |
| 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

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

Bloody Mary / Vodka / Infusion / Tomato Sorbet

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

Bavette / Gyoza / Rendang / Peanut / Mango / Sesame

Gorgonzola / Raisin bread / Onion / Olive / Sabayon Sherry

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