

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	12
Peking duck / Pancakes / Cucumber / Spring onion / Hoisin	14
Duck liver / Liquorice / Hazelnut / Tonda gentile / Carrot	18

COLD / LUKEWARM

Potato / Anna Dutch royal caviar / Pata Negra / Smoked butter (1pc)	16
King crab / Lukewarm / Avocado / Radish / Jalapeño / Purslane	18
Tuna / Roasted / Hoisin / Ginger / Sushi-rice / Seaweed / Sake	16
Octopus / Big green egg / Aioli / Pimenta / Kaffir	12
Argentinian shrimp / Tandoori / Yogurt / Quail egg / Kataifi	18
Watermelon / Tomato / Goat cheese / Shallot vinaigrette / Tahoon (v)	12
Lamb / Procureur / Lukewarm / Curry / Papadum / Coriander	16
Veal / Mediterranean / Crispy filo / Olive / Asparagus pickle	14

SALADS

Pumpkin / Rucola / Fregola / Feta cheese / Seeds / Roasted	14
Mesclun / Salad / Asparagus / Tomato / Pine nut / Poultry	16

WARM

Fregola / Burrata / Hollandaise / Pumpkin seed / Basil / Pecorino	12
Pike-perch / Asparagus / Brioche / Lettuce / Sorrel	16
Brill / Tom Kha kai / Shiitake / Shallot pickle / Peanut / Coconut	18
Halibut / Sherry / Onion milk / Pickle / Cress	16
Lamb / Rib / Stew / Artichoke / Barigoule / Nori / Rosemary	16
Sweetbread / Lacquered / Black garlic / Dashi / Onion / Bonito	18
Oxtail / Polenta / Sea urchin / Smoked bell pepper gravy	16
Bavette / BBQ / Cresson / Chimichurri / Anchovy / Ortiz / Marrow	16
Poultry / Asparagus / Morels / Broad beans / Baby onions	18

EASTERN SCHELDT LOBSTER

Eastern Scheldt lobster / Asparagus / Rubarb / Beurre blanc / Salty fingers	28 / 55
Eastern Scheldt lobster / Cous cous / Spring onion / Crustace / Harissa	28 / 55

DRY-AGED BEEF

Entrecôte / Sirloin steak, 200 gram	44
Tomahawk, 800 gram	72

SIDE DISHES

Potato / Fries / Tarragon-salt / Mayonnaise	5
Asparagus / Mousseline sauce / Potato crunch (4 st)	8
Stir fry / Asian / Shi-take / Chinese broccoli / Bok choy / Bonito flakes	8
Mesclun / Cucumber / Shallot pickles / 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!

France Watermelon / Tomato / Goat cheese / Shallot vinaigrette / Tahoon

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

Mediterranean Veal / Mediterranean / Crispy filo / Olive / Asparagus pickle

The Netherlands Halibut / Sherry / Onion milk / Pickle / Cress

The Netherlands Lamb / Rib / Stew / Artichoke / Barigoule / Nori / Rosemary

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

France Apple / Yogurt / Mille-feuille / Pink pepper

Wine pairing 4 / 5 glasses

30/35

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

Let's rock your senses!

Potato / Anna Dutch royal caviar / Pata Negra / Smoked butter

Argentinian shrimp / Tandoori / Yogurt / Quail egg / Kataifi

Brill / Tom Kha kai / Shiitake / Shallot pickle / Peanut / Coconut

Mascarpone / Apple / Lemon balm / Granité / Lime

Poultry / Asparagus / Morels / Broad beans / Baby onions

Lamb / Rib / Stew / Artichoke / Barigoule / Nori / Rosemary

Gorgonzola / Piccante / Merengue / Almond cream / Basil

Honey / Mousse / Strawberry / Rhubarb / Hazelnut

Wine pairing 6 glasses 45

Daily 2 course lunch menu 32,50

Daily 3 course lunch menu 40

All prices are mentioned in Euros

DESSERT

CHEESE

Cheese / Selection / Almond-ginger cracker / Raisin bread

1 person 14

2 persons 24

Gorgonzola / Piccante / Merengue / Almond cream / Basil 8

SWEETS

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

'Kit-Kats' / Candy bar / Chocolate / Fudge / Tonka bean / Banana 12

Apple / Yogurt / Mille-feuille / Pink pepper 12

Honey / Mousse / Strawberry / Rhubarb / Hazelnut 12