

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

King crab / Prawns / Flat bean / Avocado / Seaweed crisp 18

Codfish / Confit / Chicken / Mango / Yellow Curry 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

Quail / Green asparagus / Brioche / Onion / Coffee 16

Beef tataki / Ponzu cream / Crunchy stew / Kumquat / Corn 14

SALADS

Poké bowl / Sushi rice / Tuna / Soya beans / Cucumber / Shallot 16

Mesclun / Salad / Green asparagus / Tomato / Pine nut / Poultry 16

WARM

Cauliflower / Roasted / Beurre noisette / Tonka beans / Cacao / Pistachio	12
Halibut / 48 °C / Caper butter / Leek / Celeriac / Kombu	16
Codfish / Tom Kha kai / Shiitake / Shallot pickle / Peanut / Coconut	18
Brill / Sherry / Onion milk / Pickle / Cress	16
Lamb / Rib / Stew / Artichoke / Barigoule / Nori / Rosemary	16
Sweetbread / Lacquered / Black garlic / Dashi / Onion / Bonito	18
Pork belly / Crispy camarones / Parmesan cheese / Antiboise	16
Bavette / BBQ / Cresson / Chimichurri / Anchovy / Ortiz / Marrow	16
Poultry / Crispy skin / Cep / Parmesan / Pickle	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	44
Tomahawk, 800 gram	72

SIDE DISHES

Potato / Fries / Tarragon-salt / Mayonnaise	5
Orzo / Pasta / Seeds / Papaya / Feta / Basil	6
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 Codfish / Confit / Chicken / Mango / Yellow Curry

Asian Beef tataki / Ponzu cream / Crunchy stew / Kumquat / Corn

The Netherlands Halibut / 48 °C / Caper butter / Leek / Celeriac / Kombu

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

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

Fusion White Chocolate / Frangipane / Blackberries / 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!

Codfish / Confit / Chicken / Mango / Yellow Curry

King crab / Prawns / Flat bean / Avocado / Seaweed crisp

Brill / Sherry / Onion milk / Pickle / Cress

Mascarpone / Apple / Lemon balm / Granité / Lime

Poultry / Crispy skin / Cep / Parmesan / Pickle

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

Gorgonzola / Piccante / Merengue / Almond cream / Basil

Cherries / Tarragon / Danquoise / Hazelnut / Cherry sorbet / Verjus

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 / Coconut / Mango 12

Cherries / Tarragon / Dacquoise / Hazelnut / Cherry Sorbet / Verjus 12

White Chocolate / Frangipane / Raspberries / Pear / Grappa 12