

## SINCE 1599

Within these centuries-old walls, we embrace the seasons. We believe that true culinary enjoyment begins with respect – for nature, for our surroundings, and for one another. Together with Landzicht Farm in Strijen, we harvest what the land offers us this week: organic, local, and fresher than fresh. Because without care for people and the planet, this monument – which has carried stories for over five centuries – would never have retained its beauty.

We are convinced that purity never goes out of style. Let your senses confirm this. (By that we mean: look around, smell, taste, and see how we aim to delight you.) This is our interpretation of “pure”: seasonal, locally harvested, with worldly flavors.

Dear guest, welcome to LIZZ, where the seasons are the chef, and sustainability is the soul.

With culinary regards,  
Remco Kuijpers

4 courses 85  
5 courses 100  
6 courses 120

90 minute business lunch 49,50

Dear guests, we charge a service contribution of 15 euro per person for the amuse, bread, and unlimited table water.

All dishes are prepared in the same kitchen and may therefore contain traces of allergens.



## “Le choix de l’équipe”

Strawberry & Green Tomato 4 - 6

*Radish - **Black lemon** - Curry*

*Arapaima Tartar +15*

*10 grams Imperial Heritage caviar +25*

Kholrabi & Sea Buckthorn 4 - 6

*Wild rice - **Ketjap** - Laska*

*Lobster +20*

Foie de Canard ‘Mitteault’ 5 - 6

*Shimeji - **Gojiberry** - Anis*

*‘Cashew’ Foie Gras instead +5*

*Anjou Pigeon instead +20*

Asperagus & Hollandaise 4 - 6

*Tonburi - **Apple capers** - Lovage*

*Beef Tenderloin +25*

*Sea Bass +25*

Cheesebar ‘WSHS’ 6 - 6

*You - **Are** - Invited*

*Cheese instead of dessert +15*

Raspberry & Rose 4 - 6

*Merengue - Pistachio - Andaliman*

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**“L’essence du luxe”**

*À la carte menu - Pure Light Dining*

**Starters**

‘Imperial Heritage’ Caviar

*Oyster- **Yuzu** - Miso*

45

Arapaima ‘Tasting’

*Laska - **Cardamom** - Strawberry*

40

Foie de Canard ‘Mitteault’

*Brioche - **Gojiberry** - Pink Pepper*

30

Veal Sweetbread ‘Signature’

*Almond - **Apricot** - Cumin*

30/45





## Main Courses

### Beef Tenderloin

*Smoked bacon - Gravy*

*Duck Liver 'Mitteault' +15*

30/45

### Pigeon Anjou

*Miso - Coffee*

30/45

### Sea Bass

*Hollandaise - Apple Capers*

30/45

### Pommes Pont Neuf

*Mayonnaise - Fleur de sel*

10

### Vegetable Dish

*Your - Choice*

15



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## Desserts

Raspberry & Rose  
*Merenque - **Pistachio** - Andaliman*  
20

Cheesebar  
*You - **Are** - Invited*  
25

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