

CHEF'S MENU

At MOER we prefer to offer you our Chef's Menu. Because we think fine-dining is at its best when you're being surprised. Expect fully organic, mainly locally sourced products. And we love our veggies. Let us surprise you, or take a look at the menu below.

CHEF'S MENU

4 course	44
5 course	52
6 course	60
+cheese	68

VEGAN

4 course	42
5 course	48
6 course	56
7 course	64



Moer, More, Most

All-in menu: aperitif, oyster, wine, 6 course menu, water coffee and friandises	120
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WINE PAIRING

4 course wine pairing	30
5 course wine pairing	37,5
6 course wine pairing	45
7 course wine pairing	52,5

A LA CARTE

Oyster	2
Cauliflower, amaranth, smoked almonds, green herbs 	10
Soup of the day	13,5
Celeriac, miso, kamut, celeriac broth, carrot 	19
Salad with roasted vegetables, pomegranate, walnut 	18,5
Beef tenderloin, pommes dauphines, seasonal vegetables	27
Catch of the day with seasonal garnish	27
Cepes, vanilla, sherry, bread and butter pudding	11
Selection of Dutch cheeses	12,5

** Allergies or dietary restrictions? Please let us know.*