

## 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

2 course	26,5
3 course	32,5
4 course	38

### VEGAN

2 course	26,5
3 course	32,5
4 course	38

### Moer, More, Most



All-in menu: aperitif, oyster, wine, 7 course menu(incl. cheese), water 120 coffee and friandises

### WINE PAIRING


2 course wine pairing	15
3 course wine pairing	22,5
4 course wine pairing	30

## LUNCH – à la carte

### SALADS

Salad with fennel, radish, orange, croutons 	10,5/16,5
Salad with roasted vegetables, pomegranate, walnut 	10,5/16,5
Steak tartar, poached egg, green salad, croutons	10,5/17,5

### OPEN SANDWICHES

Rib-eye, old cheese, chili mayonnaise, radish	12,5
Smoked salmon, crème fraiche, radish	11,5
North sea crab salad	12,5
Paprika spread, yellow and red paprika, feta	9,5
Roasted vegetables and humus 	9,5
Beef croquet	10,5
Vegetable croquet 	10,5
Celeriac, miso, kamut, celeriac broth, carrot 	19
Croque madame	9,5
Soup of the day 	9
Selections of organic cheese	12,5

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