

**Lunch Menu: 2-course lunch incl. coffee or tea for € 36.00**  
**(From Monday to Saturday. Not available on Sundays and public holidays)**

**Starter**

Steak Tartare from Bavette | Boemboe | Avocado | Shiso

**Main Course**

Canette | Five spice | Orange | Duck leg Confit

**Dessert**

Coffee or Tea

Dessert: Kiwi | Matcha | Yogurt (Supplement of € 6.00 pp)

*Do you have an allergy? Inform one of our employees. They will gladly help you!*

## **Signature Menu**

Steak Tartare from Bavette | Boemboe | Avocado | Shiso

Redfish | Samphire | Daikon Radish | Furikake

Canette | Five spice | Orange | Duck leg Confit

Kiwi | Matcha | Yogurt

## **5-courses**

N.34 | Chef's Signature

## **6-courses**

Brill | Bimi | Dashi | Chickpea  
*\*Suggestion Caviar: + €15.00 (5 grams)*

## **7-courses**

Cheese Board "Van Tricht"

## **Prices per person**

4-courses € 63.00 | Wine Pairing + €28.00

5-courses € 73.00 | Wine Pairing + €35.00

6-courses € 83.00 | Wine Pairing + €42.00

7-courses € 93.00 | Wine Pairing + €49.00

Cheese instead of dessert | Supplement of € 6.00 pp

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**À la Carte**  
**(From 2 dishes pp)**

**Starters**

Burrata   Lemon Verbena   Gazpacho green tomatoes	€ 20.00
Redfish   Samphire   Daikon Radish   Furikake	€ 23.00
Steak Tartare from Bavette   Boemboe   Avocado   Shiso	€ 23.00
N.34   Chef's Signature	€ 23.00

**Main Courses**

Irish Tenderloin   Salad   Hand-cut Fries   Pepper- or Creamy Mushroom Sauce	€ 42.00
Canette   Five spice   Orange   Duck leg Confit	€ 33.00
Lemon Sole Meunière   Salad   Hand-cut Fries	€ 42.00
Brill   Bimi   Dashi   Chickpea <i>Suggestion Caviar (5 grams)</i>	€ 40.00 +€15.00

**Desserts**

Kiwi   Matcha   Yogurt	€ 13.00
Café Glacé	€ 13.00
Dame Blanche   Homemade Vanilla Ice Cream   Hot Chocolate Sauce	€ 14.00
Cheese Board "Van Tricht"	€ 15.00

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**Children's Menu**  
**€ 25.00**

**Starter**

Homemade Tomato Soup

**Main Course**

Chicken fillet | Hand-cut French Fries | Applesauce

**Dessert**

Kids Ice Cream

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## Small Tasting Dishes

These dishes are served with a minimum of three dishes per person (excluding dessert).  
May we ask you to choose from a maximum of three different dishes per course from four people, that way we can avoid long waiting times and continue to ensure quality.

### Cold Dishes

Iberian ham 50 / 100 grams	€ 10.00 / € 20.00
3 Oysters	€ 15.00
Burrata   Lemon Verbena   Gazpacho green tomatoes	€ 15.00
Steak Tartare from Bavette   Boemboe   Avocado   Shiso	€ 17.00
Redfish   Jalapeño   Samphire	€ 17.00

### Warm Dishes

N.34   Chef's Signature	€ 17.00
Pommes Moscovite   Imperial Heritage <i>Caviar</i> 5 grams	€ 20.00
Fish of the Day   Bimi   Dashi   Chickpea	€ 19.00
Lemon Sole Meunière   Potato Confit   Spinach	€ 21.00
Canette   Five spice   Orange   Duck leg Confit	€ 19.00
Irish Tenderloin   Salad   Pont Neuf Potatoes   Pepper- or Creamy Mushroom Sauce	€ 21.00

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