

# notk

Sommeliers  
Menu

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*"A menu where wine takes center stage."*

*At NOTK it all starts with the wine. We select, with great care, wines that excel in character, expression and balance.*

*Only then we, together with our chef, create dishes that do not just accompany, but lift up, deepen and put the chosen wine in a new light.*

*Each selection yields new and sometimes surprising combinations, always looking for the ultimate harmony between dish and glass.*

4 COURSES & 4 WINES **115**  
half glasses or alcohol free 95

5 COURSES & 5 WINES **142.5**  
half glasses or alcohol free 115

6 COURSES & 6 WINES **165**  
half glasses or alcohol free 130

SIGNATURE BY BJORN **39.5**  
A classic top combination from our cuisine, that can be added to any menu

**Quail with morels, wild garlic and broad beans with a glass of Volnay by Arnaud Baillet**

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à la Carte

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## STARTERS

<b>Carrot Tartare</b>	<b>18</b>
creme fraiche and brioche	
<b>Hamachi Ceviche</b>	<b>21</b>
cucumber and timut pepper	
<b>Terrine of Duckliver</b>	<b>25</b>
shallots and madeira	
<b>Quail</b>	<b>28</b>
morels, wild garlic and broad beans	

## MAINS

<b>Tortelloni Aligot</b>	<b>26</b>
burned onion broth and chorizo	
<b>Bavette</b>	<b>30</b>
mole, vitelotte noire and la ratte potatoes	
<b>Grilled Halibut</b>	<b>32</b>
green asparagus, peas and garlic	
<b>Whole Poussin</b>	<b>38</b>
deboned and served with jus <i>sup. truffle 5g. 12,5</i>	
<b>Cote de Bœuf</b>	<b>85</b>
dutch beef - 600 gr. perfect to share	

## SIDES

<b>Sanne's Sourdough</b>	<b>8.5</b>
with butter by dupont	
<b>Lettuce</b>	<b>9</b>
with ginger, carrots and verbena	
<b>Pommes Anna</b>	<b>9.5</b>
with vadouvan curried mayo	

## DESSERTS

<b>Gâteau Opéra</b>	<b>18</b>
chocolate sorbet, coffee and cassis	
<b>Omelette Sibérienne</b>	<b>20</b>
red wine sorbet and raspberry	
<b>Tartelette Comté</b>	<b>16</b>
pear, thyme and gin	