notk

Sommeliers Menu

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 the wines.

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

LUNCH

3 COURSE LUNCHMENU	45
4 COURSES & 4 WINES	115
half glasses or alcohol free	95

DINER

5 COURSES & 5 WINES	142.5
half glasses or alcohol free	115
6 COURSES & 6 WINES	165
half glasses or alcohol free	130
NOTK ANNIVERSARY MENU 5 course all-in menu, with champagne, caviar, truffle and much more!	197.5

EXTRA

SIGNATURE BY BJORN A classic top combination that can be added to any menu	49

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à la Carte

STARTERS

Roasted Avocado 16
daikon, cashew and nori

Scallops and Pumpkin 22
crudo, with mustard and creme fraiche

Slowroast Porkbelly 25
shrimp tartare and bisque

Iberico Cheek 21
morcilla and horseradish

MAINS

Ravioli Aligot 26
burned onion broth and cheddar

Roast Pheasant 35
with jerusalem artichoke and chicory

Sea Bass 32
cevenne onion and mustard

Whole Poussin 38
deboned and served with jus

SIDES

Sanne's Sourdough 8.5
with butter by dupont

Side Salad 9
with feta, snaps and little gem

Pommes Anna 9.5
with vadouvan curried mayo

DESSERTS

Sticky Toffee 18
orange, vanilla and honey

Omelette Sibérienne 20
red wine parfait and meringue

Pears and Roquefort 18
walnut tartelette, roquefort ice cream

Selectie Kazen 16
by kaas atelier