

# BOUDOIR LE MARIAGE DELFT

---

INFO@BOUDOIRLEMARIAGE.NL

015 212 2805

HIPPOLYTUSBUURT 8 26111 | HNDELFT



## TO START WITH

### 3-WAY TARTAR | € 14,-

Three samples of tartar hand diced. Represent it by tenderloin, salmon and aubergine. Each one of them separately Infused and served with thinly sliced toasted crostini.

### DORADE TIRADITO | € 14,-

Sea bream sashimi presents it in a modern version of ceviche. Lightly infused in passion fruit vinaigrette.

### TATAKI BAVETTE | € 13,-

Quickly seared in our Charcoal smoker and then present it in a very Asian way.

### CREAMY LEEK/BASIL SOUP | € 10,-

Served just warm and is crowned with fresh North Sea Crab salad.

### PULPO & GAMBA | € 18

Served just warm and is crowned with fresh North Sea Crab salad.

# BOUDOIR LE MARIAGE DELFT

## FROM THE SEA

### COD FISH LOIN | € 25,-

Confit over black beluga lentils pure and finished with tricolor paprika pickles

### VALENCIAN RISOTTO | € 19

All the attributes, colors and flavors of the paella with all the technique, patience and sumptuosity that only risotto can offer to accomplish this comforting dish.

### PERFECT COQUILLES | € 22

Carefully pan seared scallops over smoked cauliflower puree and finish with a citric element.

## OUR MEATS

### TENDERLOIN & FOIE GRAS | € 29

Pan seared with thyme and butter. Crowned with crispy foie gras and finished with spicy caramelized apples.  
Served medium rare

### 1/4 LAMB RACK | € 25

Sous vide and lightly roasted, aiming for a perfect pink center.

### PORK BELLY | € 22,-

After 72 hours in brining is slowly cooked for 5 hours.

As a result an extra crispy outside is created encapsulating all the moisture inside.

Served over sharp hazelnut Romesco and matching salsa.

### LUXESLIDER | € 10,-

2 Hand Craft mini burger and Umami House ketchup.



## DESSERTS

### OUR CHEESECAKE | € 9,-

Original recipe.

### APPLE CRUMBLE | € 9,-

Family recipe. Warm from the oven.

### CHOCOLATE LAVA CAKE | € 9

Hot from the oven also. It never gets old...

# BOUDOIR LE MARIAGE DELFT

---

*It is possible that you are curious to try all our dishes. We recommend you then. to take a tour around our flavors for this season. you only, must let us know basic information about your preferences and allergies. Based on this, we will adapt our menu to you.*

## T OUR AROUND OUR MENU

4 COURSES MINI TOUR | € 37.5

5 COURSES RESEARCHING TOUR | € 42.5

6 COURSES QUEST TOUR | € 47.5

7 COUSES EXPEDITION TOUR | € 52.5

INFO@BOUDOIRLEMARIAGE.NL

015 212 2805

HIPPOLYTUSBUURT 8 2611 | HNDELFT

