

BOUDOIR LE MARIAGE DELFT

TO START WITH

3-WAY TARTAR

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

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

TATAKI BAVETTE

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

CREAMY LEEK/BASIL SOUP

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

PULPO & GAMBA

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

INFO@BOUDOIRLEMARIAGE.NL

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FROM THE SEA

COD FISH LOIN

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

VALENCIAN RISOTTO

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

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

OUR MEATS

TENDERLOIN & FOIE GRAS

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

1/4 LAMB RACK

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

PORK BELLY

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

2 Hand Craft mini burger and Umami House ketchup.



DESSERTS

OUR CHEESECAKE

Original recipe.

APPLE CRUMBLE

Family recipe. Warm from the oven.

CHOCOLATE LAVA CAKE

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

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*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

5 COURSES RESEARCHING TOUR

6 COURSES QUEST TOUR

7 COUSES EXPEDITION TOUR

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