

Bites to share,
the perfect way to start your evening
and discover the flavours of Cousinas

Bouchot mussels, herb aioli, fennel and brioche	€ 17
Txistorra, pointed pepper and sweet onion from the Cévennes	€ 14
Cod tempura with tikki masala	€ 18
Culatello di Zibello, aged premium cut from, Parma region	€ 24

A LA CARTE

STARTERS

Hamachi, pickled asparagus, kombu jus, wild garlic and green herbs	€ 22
Smoked Oosterschelde eel, tom kha kai and tomato broth	€ 24
Veal tartare, foie gras crudo, green bean and fried artichoke	€ 21
Farm egg espuma, spinach, spring onion and pak choi	€ 17

MAINS

Plaice fillet with roasted cauliflower, anchovy and dukkah	€ 29
North Sea crab, open ravioli, smoked beurre blanc and kohlrabi	€ 33
Rubia Gallega cheeks, green asparagus, Chinese cabbage and miso	€ 28
Lamb fillet, pistachio crust, merguez, pea and black garlic	€ 35

DESSERTS

Rhubarb, elderflower, marinated strawberry and white chocolate	€ 15
Cherry-hibiscus espuma, peach ice cream, hazelnut crumble and fresh cherries	€ 15
Cheeses by Van Tricht, mango-cardamom-mustard seed compote	€ 20

The choice is yours :-) but to complete your experience we recommend two dishes per person.

MENU COUSINAS

A selection of dishes, inspired by delicious seasonal products.

Casual fine dining, no-nonsense cuisine.
Global influences without forgetting our roots.

Hamachi, pickled asparagus, kombu jus, wild garlic and green herbs

Smoked Oosterschelde eel, tom kha kai and tomato broth

Veal tartare, foie gras crudo, green bean and fried artichoke*

Rubia Gallega cheeks, green asparagus and Chinese cabbage, miso-glazed

Cheeses by Van Tricht, mango-cardamom-mustard seed compote

Rhubarb, elderflower, marinated strawberry and white chocolate

Menu Cousinas 4 courses € 67

Menu Cousinas 5 courses* € 82

Cheese instead of dessert € 5

Cheese and dessert € 15

Menu to be chosen by the entire table.

Everything is homemade. Do you have an allergy?
Let us know and we will gladly adapt the menu.