

STARTERS

Bites

BREAD WITH DIP 5.7

Organic bread from bakery Carl Siegert | homemade cheese spread

CHARCUTTERIE BOARD 21.5

Various cheeses | meats | bread with dip | olives | grilled vegetables | oyster mushroom mini croquettes
For 2 to 4 people

NACHOS 7

Cheese | guacamole | crème fraîche

Starters

SMOKED SALMON 12

Sweet and sour beetroot | lime mascarpone | parsnip chips | beet mayonnaise

ROULEAUX OF HALIBUT 12

Mustard | green herbs | crispy filo pastry | dried tomato | cress dressing

CAULIFLOWER MOUSSE (Vegetarian) 10

Bulgur | pecans | frisee | curry mayonnaise

CARPACCIO 12

Arugula | old cheese | crispy broad beans | red onion | olive | truffle mayo

SMOKED VEAL RIBEYE 12

Pine nut cream | oyster mushroom | caramelized apple | balsamic onions

Soup small 4.5/large 7.5

TOMATO CREAM SOUP (Vegetarian)

Pomodori tomatoes | pesto

SOUP OF THE DAY

Ask for it or look at our chalkboard

Salads | Served with organic bread and butter small 12.5/large 16.5

CARPACCIO

Arugula | pickles | mushrooms | pumpkin seeds | Basil Mayonnaise

GOAT CHEESE (Vegetarian)

Grilled vegetables | pecans | caramelized apple

CRISPY OYSTER MUSHROOM (Vegan)

Turnip | red onion | parsnip

CRISPY SQUID

Seasonal vegetables | tomato | lime vinaigrette



MAIN COURSES

Specialties

FISH OF THE DAY 22.5

With varying garnish

STEAK OF THE WEEK 22.5

Rosemary potatoes | turnip | carrot cream | red port gravy

ROASTED SELERIAC (Vegetarian) 19.5

From The Green Egg | tomato compote | bimi | burrata | balsamic syrup

STEWED BEEF 21.5

Crispy fried sucade | mashed potato apple onion | smoked sausage gravy

CRISPY OYSTER MUSHROOM (Vegan) 19.5

Saffron rice | seasonal vegetables | tomatoes | Ras el Hanout vinaigrette

CRISPY SQUID 19.5

Saffron rice | seasonal vegetables | tomatoes | Ras el Hanout vinaigrette

Classics

CHICKEN THIGH SATÉ 18.5

Homemade peanut sauce | cassava prawn crackers | fried onions | egg | atjar

HOMEMADE BEEF BURGER 18.5

Brioche bun | lettuce | tomato salsa | pickle | bacon | cheddar | homemade dip

AVOCADO BURGER (Vegan) 18.5

Avocado and edamame burger | vegan bun | lettuce | tomato salsa | pickle | vegan cheddar | hummus

SHARED DINING* 36.5

3-course meal to share | chef's selection with a variation of fish, meat and vegetarian bites | dessert to share

**can only be ordered per table*

DAILY SPECIAL

Variable | ask for it or see the chalkboard

3 COURSE MENU 36.5

Choose your own 3-course dinner from the menu! Please let us know your choice in advance

All main courses are served with fries

Allergies? Please let us know!



KIDSMENU

FRIES 7
Apple sauce | mini frikandel | chicken nuggets | croquette

3 MINI PANCAKES 7
Syrup | sugar | chocolate spread

BAKED WHITE FISH 9.5
Fries

DESSERTS

Sweet desserts

WHITE CHOCOLATE CRÉMEUX 9.5
Walnut cream | cinnamon mousse | sirup waffle ice cream

VANILLA PANNA COTTA 9.5
Quince compote | fudge | caramel ice cream

HAZELNUT CHEESECAKE (Vegan) 9.5
Nogatine | pear sorbet

COFFEE PLEIN 7 11
Coffee or tea served with homemade sweets

KIDS ICE CREAM 4.5
Vanilla ice cream | whipped cream | chocolate sprinkles

Cheese 12
Selection of nice Dutch cheeses | fig bread | nuts | apple syrup

Port

RUBY PORT 4.5
TAWNY PORT 10 years old 6.5

