

STARTERS

Bites:

BREAD WITH DIP **5.7**

Organic bread from bakery Carl Siegert | homemade dip

CHARCUTTERIE BOARD **22.5**

Assorted cheeses | cold cuts | bread with homemade dip | olives | grilled vegetables | oyster mushroom mini croquettes

(2 to 4 persons)

NACHOS **7**

Cheese | guacamole | crème fraiche

Specialties:

SMOKED SALMON **12**

Radish | roasted spring onion | tomato compote | wild garlic mayonnaise | crispy sesame cracker

COD RILLETTE **12**

Naan bread | mango chutney | samphire | sriracha mayonnaise

SPINACH PANNA COTTA (Vegan) **10**

Red pepper emulsion | marinated vegan feta | frisée | sun-dried tomato mayonnaise

CARPACCIO **12**

Arugula | old cheese | green asparagus | pumpkin seeds | sun-dried tomato | pickled mayonnaise

VEAL TARTARE **12**

Poached quail egg | salsa verde | piccalilli mousse | pickled shallot | truffle mayonnaise

Soup:

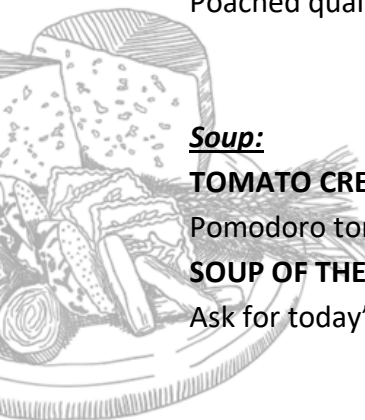
TOMATO CREAM SOUP

Pomodoro tomatoes | pesto

SOUP OF THE DAY

Ask for today's selection or check our chalkboard

small 4.5 / large 7.5



Salads:

small 12.5 / large 16.5

Served with organic bread | butter

CARPACCIO

Red pepper emulsion | arugula | olive | seed mix | pesto mayonnaise

GOAT CHEESE (Veggie)

Grilled vegetables | nuts | honey

COD RILLETTE

Little gem lettuce | sun-dried tomato | mango chutney | green herb vinaigrette

BEET PEARL BARLEY (Vegan)

Roasted vegetables | vegan feta | thyme crumble | balsamic vinegar syrup

MAINCOURSES

Specialties:

FISH OF THE DAY

22.5

Daily fresh fish with varying garnish

PANFRIED MUSSELS

19.5

Beet pearl barley | watercress | sweet and sour zucchini | sherry syrup

BEEF TENDERLOIN

22.5

Creamy new potatoes | little gem lettuce | roasted cherry tomatoes | shallot jus

LAMB BRISKET

21

From the Big Green Egg | roasted cauliflower | crispy polenta | thyme crumble | gravy

CRISPY BLEU DE GRAVE (Veggie)

19.5

Beet pearl barley | watercress | sweet and sour zucchini | sherry syrup

ROASTED POINTED PEPPER (Vegan)

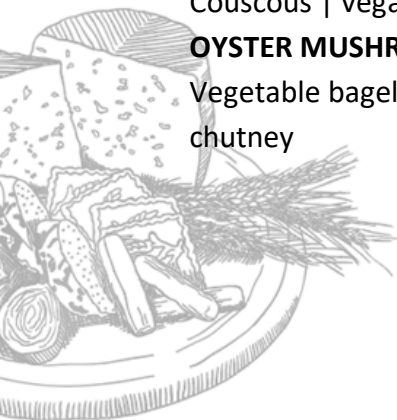
19.5

Couscous | vegan halloumi | crispy leek | salsa verde

OYSTER MUSHROOM BURGER (Vegan)

18.5

Vegetable bagel | lettuce | tomato salsa | tomato | pickle | pickled shallots | mango chutney



Classics:

CHICKEN THIGH SATAY 18.5

Homemade peanut sauce | cassava crackers | fried onions | atjar | seroendeng

HOMEMADE BEEF BURGER 18.5

Brioche bun | lettuce | tomato salsa | pickles | bacon | cheddar | Plein 7 dip

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

**cheese supplement + 2.5*

All main courses are served with fries

Allergies? Please let us know!

KIDSMENU

FRIES 7

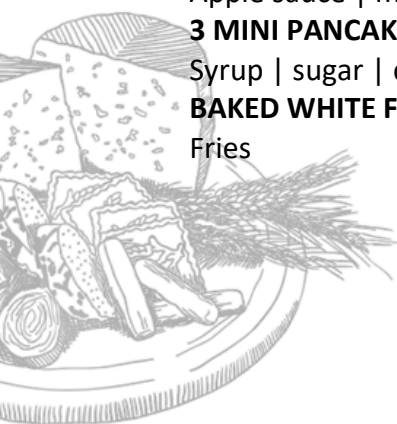
Apple sauce | mini frikandel | chicken nuggets | croquette

3 MINI PANCAKES 7

Syrup | sugar | chocolate spread

BAKED WHITE FISH 9.5

Fries



DESSERT

Sweet desserts:

WHITE CHOCOLATE MOUSSE

Homemade nougat | coconut cream | passion fruit ice cream

BLACKBERRY CAKE

Cassis cream | orange | pink pepper | mascarpone orange ice cream

STRAWBERRY BAVAROIS (Vegan)

Marinated red fruits | white balsamic ice cream

COFFEE PLEIN 7

Coffee or tea served with homemade sweets

CHEESE

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

KIDS ICE CREAM

Vanilla ice cream | whipped cream | chocolate sprinkles

9.5

11

12

4.5

