

STARTERS

Bites:

BREAD WITH DIP **5.7**

Organic bread from bakery Carl Siegert | homemade dip

CHARCUTTERIE BOARD **23.5**

Assorted cheeses | cold cuts | bread with homemade dip | olives | grilled vegetables | oyster mushroom mini croquettes
(2 to 4 persons)

NACHOS **7**

Cheese | guacamole | crème fraîche

Specialties:

SMOKED SALMON **12**

Crispy sweet potato | sweet and sour white cabbage | marinated tomberry | leek mayonnaise

HALIBUT IN GREEN HERBS **12**

Espuma of yuzu | marinated fennel | carrot cream | gel of peppers

ROASTED CELERIAC (vegan) **12**

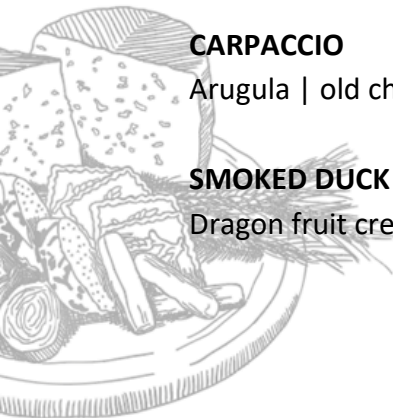
Beetroot with balsamic vinegar | roasted beech mushroom | frisee | ceps cream

CARPACCIO **12**

Arugula | old cheese | pecan crumble | roasted pepper | capers | truffle mayonnaise

SMOKED DUCK BREAST **12**

Dragon fruit cream | pickled red onion | pumpkin compote | bok choy | crispy seaweed



Soup:

small 5.5 / large 8.5

TOMATO CREAM SOUP (veggie)

Pomodoro tomatoes | pesto

SOUP OF THE DAY

Ask for today's selection or check our chalkboard

Salads:

small 12.5 / large 17.5

Served with organic bread | butter

CARPACCIO

Grilled vegetables | pepper | crispy broad beans | old cheese | cepes mayonnaise

GOAT CHEESE (Veggie)

Grilled vegetables | pumpkin compote | pickled red onion | honey

ROASTED CELERIAC (Vegan)

Grilled vegetables | vegan camembert | beech fungus | aceto balsamic syrup

HALIBUT IN GREEN HERBS

Grilled vegetables | beets | bok choy | pecan crumble | leek mayonnaise

MAINCOURSES

Specialties:

FISH OF THE DAY

24

Daily fresh fish with varying garnish

CRISPY GAMBAS

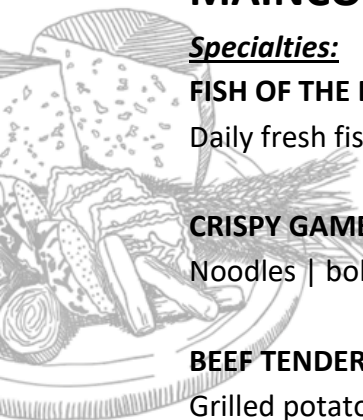
22.5

Noodles | bok choy | cashew nut crumble | red curry

BEEF TENDERLOIN

24.5

Grilled potatoes | crispy cauliflower | long bean | shiitake gravy



SLOW COOKED GUINEA FOWL	22
Arugula potato mash crispy parsnip gravy with vadouvan	
LENTIL TART (Veggie)	21
Pumpkin sweet and sour white cabbage crispy tortilla lime yogurt dip	
PORTOBELLO VEGAN CAMEMBERT (Vegan)	22
Chestnut cream marinated beets truffle foam crispy broad beans	
<u>Classics:</u>	
CHICKEN THIGH SATAY	19.5
Homemade peanut sauce cassava crackers fried onions atjar seroendeng	
HOMEMADE BEEF BURGER	19.5
Brioche bun lettuce tomato salsa pickles bacon cheddar homemade dip	



All main courses are served with fries

SHARED DINING*	38.5
3-course meal to share chef's selection with a variation of fish, meat and vegetarian bites dessert to share	
<i>*can only be ordered per table</i>	

DAILY SPECIAL
Variable | ask for it or see the chalkboard

3 COURSE MENU*	38.5
Choose your own 3-course dinner from the menu! Please let us know your choice in advance	
<i>*cheese supplement + 2.5</i>	

Allergies? Please let us know!

KIDSMENU

FRIES

Apple sauce | mini frikandel | chicken nuggets | croquette

7

3 MINI PANCAKES

Syrup | sugar | chocolate spread

7

BAKED WHITE FISH

Fries

9.5

DESSERT

Sweet desserts:

STEW PEARS TARTE TATIN

Vanilla mascarpone | caramel | almond ice cream

9.5

ORANGE TIRAMISU

Five spice cream | ladyfinger | cinnamon ice cream

9.5

CHOCOLATE PANNA COTTA (Vegan)

Mandarin gel | pumpkin sorbet

9.5

COFFEE PLEIN 7

Coffee or tea served with homemade sweets

11

CHEESE

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

12

KIDS ICE CREAM

Vanilla ice cream | whipped cream | chocolate sprinkles

4.5

