

STARTERS

Bites:

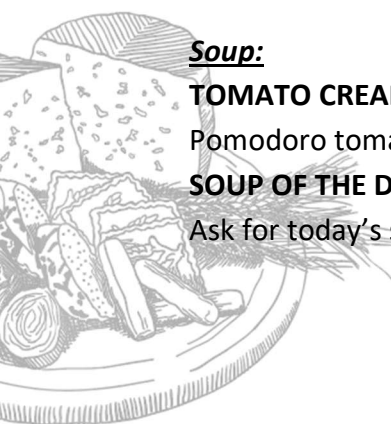
BREAD WITH DIP	5.7
Organic bread from bakery Carl Siegert homemade dip	
CHARCUTTERIE BOARD	24.5
Assorted cheeses cold cuts bread with homemade dip olives grilled vegetables crispy chicken (2 to 4 persons)	
NACHOS	7
Cheese guacamole crème fraiche	

Specialties:

SMOKED SALMON	12.5
Pea cream beetroot and sesame crisp frisée apple and avocado espuma	
SEA BREAM TARTARE	12.5
Marinated beetroot sugar snaps basil–orange dressing	
CROSTINI FETA (VEGAN)	12.5
Vegan feta sweet and sour radish shallot dried apricot artichoke cream	
CARPACCIO	12.5
Arugula aged cheese capers olive sun-dried tomato pine nut mayonnaise	
SMOKED GUINEA FOWL	12.5
Spinach bell pepper salsa cottage cheese pecans green curry mayonnaise	
PLEIN 7 TASTING BOARD	14.5 p.p.
A mix of small starters from the menu to share. Can be ordered from 2 people	

Soup:

TOMATO CREAM SOUP	small 6 / large 9
Pomodoro tomatoes pesto	
SOUP OF THE DAY	
Ask for today's selection or check our chalkboard	



Salads:

small 13.5 / large 18.5

Served with organic bread | butter

CARPACCIO

Grilled vegetables | smoked almonds | bell pepper | aged cheese | shallot | truffle mayonnaise

SMOKED SALMON

Shrimp toast | grilled vegetables | tomato | caper mayonnaise

ROASTED CELERIAC (VEGAN)

Sugar snaps | sweet and sour radish | seasonal vegetables | herb croutons | balsamic glaze

GOAT CHEESE (VEGGIE)

Grilled vegetables | nuts | fig compote | honey



MAINCOURSES

Specialties:

FISH OF THE DAY

24.5

Daily fresh fish with varying garnish

GREEN FISH CURRY

23.5

Shrimp | roasted tomato | crispy rosemary focaccia | saffron rice

STEAK

24.5

Creamy baby potatoes | green beans | roasted rutabaga | red port jus

STEWED CORN-FED CHICKEN

22

Confit potato | pickled red cabbage | carrot | cranberry compote

TOMATO TAGLIATELLE (VEGGIE)

21

Wild mushroom cream | grilled vegetables | crispy leek

ROASTED CELERIAC (VEGAN)

21

Marinated fennel | pecans | tomato chutney | spring onion | garlic vinaigrette

Classics:

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



DAILY SPECIAL

Variable | ask for it or see the chalkboard

3 COURSE MENU*

39.5

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

**cheese supplement + 3*

All main courses are served with fries

Allergies? Please let us know!

KIDSMENU

FRIES

7.5

Apple sauce | mini frikandel | chicken nuggets | croquette

3 MINI PANCAKES

7.5

Syrup | sugar | chocolate spread

BAKED WHITE FISH

9.5

Fries

KIDS ICE CREAM

5

Vanilla ice cream | whipped cream | chocolate sprinkles

DESSERT

Sweet desserts:

RED VELVET CAKE

9.5

Raspberry mousse | raspberry túile cookie | mint ice cream

RHUBARB-ALMOND CAKE

9.5

White chocolate mousse | chocolate crèmeux | mascarpone-orange ice cream

STRAWBERRY PANNA COTTA (VEGAN)

9.5

Lychee gel | pandan coconut ice cream

COFFEE PLEIN 7

11

Coffee or tea served with homemade sweets

CHEESE

13.5

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

