



STARTERS

Tomato soup

sour cream | fresh herbs

Rich onion soup

with Rotterdam mature cheese

Caprese

burrata | Roma tomatoes | basil | rocket | balsamic vinaigrette

Mackerel

mackerel mousse | wakame jelly | glasswort | sweet and sour courgette

Gravad lax

cured salmon | red beetroot | dill | fennel | strained yoghurt with lemon and honey

Scampi

marinated scampi | aioli | Parmesan cheese | crostini

Caesar salad

corn chicken | croutons | boiled egg | Caesar dressing

Veal silverside

slow-cooked veal silverside | herb lettuce | green asparagus | antiboise

Carpaccio

beef carpaccio | sun-dried tomato | rocket | Parmesan cheese | truffle mayonnaise

MAIN COURSES

Vegan burger

aubergine burger | red beetroot salad | truffle tapenade | sweet onion

Vegan salad

bulgur | pomegranate | mango chutney | macadamia nuts | smoked pepper dressing

Stir-fried scampi

noodles | bean sprouts | mushrooms | teriyaki sauce

Pollock

herb crust | seasonal vegetables | tomato sauce

Grilled salmon

seasonal vegetables | glasswort | vadouvan sauce

Chicken skewers

marinated chicken skewers | stir-fried vegetables | prawn crackers | satay sauce | homemade Indonesian pickled vegetables

Loin of pork

seasonal vegetables | chimichurri from the herb garden

Veal shoulder

seasonal vegetables | truffle gravy

DESSERT

Surprise from our pastry chef