



DO YOU HAVE ANY ALLERGIES? PLEASE LET US KNOW

STARTERS

Bread board	€ 5,75
corn bread Waldkorn tomato and pepper salsa herb butter pesto butter	
Crème brûlée	€ 10,50
cream pâté brioche crostinis plum chutney	
Beef carpaccio	€ 11,50
olive oil truffle pecorino rocket pine nuts	
Duck croquettes	€ 12,50
celeriac crème cranberry compote	
Goats' cheese cream ✓	€ 10,50
candied quince chicory walnut dressing cassava crisps	
Beetroot three ways ✓	€ 10,50
red beetroot yellow beetroot Chioggia beet Bleu d'Auvergne toasted quinoa sweet sherry dressing	
Scallops	€ 13,50
carrot chutney sesame and sambal tuiles anchovy mayonnaise	
Gravad lax	€ 11,50
lime and dill crème fraîche red beetroot jelly	
Trout	€ 10,50
smoked pumpkin crème potato salad wonton crisp	

SOUPS

Goulash soup	€ 6,50
generously filled	
French onion soup	€ 6,50
au gratin with Emmental cheese	
Tomato soup ✓	€ 5,75
pesto cream	
Bouillabaisse	€ 9,50
homemade fish soup various types of fish crustaceans and shellfish	
Game consommé	€ 7,50
roasted pumpkin game garnish	

MAIN-MEAL SALADS

Meat salad	€ 17,50
chicken fillet with a cashew nut crust tomato onion toasted quinoa sesame dressing carrot sweet 'n' sour cucumber	
Fish salad	€ 18,50
smoked trout red bream Norwegian prawns beetroot daikon cress vegetable spaghetti sweet sherry dressing	
Vegetarian salad ✓	€ 16,50
red cabbage salad mushrooms roasted pumpkin walnut dressing cos lettuce pine nuts tomato	

MAIN COURSES FROM THE JOSPER

The Josper is an authentic Spanish charcoal oven

Pork belly	€ 19,50
orange and soy syrup stewed pork cheeks celeriac crème smoked mushrooms sage and lemon mayonnaise	
Irish round steak Ⓢ	€ 20,50
pumpkin crème sweet potato strained yoghurt with sage	
Satay	€ 18,50
marinated pork loin satay sauce sweet 'n' sour cucumber Indonesian pickled vegetables prawn crackers	
Mixed grill	€ 23,50
pork rib veal short rib flat iron steak barbecue sauce baharat mayonnaise	
Beef entrecôte 300 grams	€ 27,50
sweet ginger sauce seasonal vegetables	

MAIN COURSES

Salmon Ⓢ	€ 21,50
pan-fried on the skin lemon and garlic sauce seasonal vegetables Serrano ham crisp	
Halibut	€ 22,50
pan-fried lime and dill crème fraîche pumpkin crème smoked almonds seasonal vegetables	
Whiting	€ 18,50
fillet rolled in Parma ham yellow carrot risotto	
Red bream	€ 21,50
pan-fried on the skin king prawns carrot chutney seasonal vegetables	
Bouillabaisse XL	€ 21,50
homemade fish soup various types of fish crustaceans and shellfish	
Catfish Ⓢ	€ 19,50
brandade Brussels sprouts lobster sauce	
Confit de canard	€ 21,50
spinach lentils yoghurt bacon strips	
Rabbit leg	€ 20,50
stewed in Kaapse Noor beer gravy mashed potatoes red cabbage	
Chicken fillet Ⓢ	€ 18,50
with a cashew nut crust stir-fried cabbage Japanese mayonnaise	
Quiche ✓	€ 16,50
stuffed with sweet potato, goats' cheese and mushrooms beetroot celeriac crème	
Pumpkin risotto ✓	€ 16,50
roasted pumpkin pan-fried cos lettuce strained yoghurt with sage	

DESSERTS

French toast	€ 7,50
crème Suisse macaroon ice cream	
Hazelnut delight	€ 7,50
crispy biscuits hazelnut cream chocolate ganache Kinder Bueno ice cream	
Fig bavarois	€ 7,50
candied figs blackberry sorbet	
ARA Sorbet	€ 8,50
three types of sorbet fresh fruit whipped cream forest fruit sauce	
Dame Blanche	€ 7,50
three scoops vanilla ice cream warm chocolate sauce whipped cream	
Quince tartelette	€ 7,50
quince syrup cinnamon ice cream	
Cheese platter	€ 9,50
plum chutney truffle pecorino Bleu d'Auvergne Époisses Old Rotterdam cheese smoked almonds	
The ice creams and sorbets above can also be ordered by the scoop. Ask your waiter/waitress for availability. Price per scoop:	
	€ 2,00

WINES BY THE GLASS

Beside our house wines, we can serve you nine fantastic wines by the glass, because of our Enomatic wine system.

White and Rosé wines	
Amaral Sauvignon Blanc Leyda Valley, Chile	€ 5,25
Zuccolo Pinot Grigio Friuli, Italy	€ 5,95
Brochard Sancerre Blanc Loire, France	€ 6,75
By Ott Cotes de Provence rose Provence, France	€ 6,75
Bernardus Chardonnay California, United States	€ 7,95
Red wines	
Linton Park Cabernet Sauvignon Wellington, South-Africa	€ 5,95
Alta Vista Premium Malbec Mendoza, Argentina	€ 6,25
Regnard Pinot Noir Bourgogne, France (refrigerated and unrefrigerated) ...	€ 6,75
Batasiolo Barolo Riserva Piëmonte, Italy	€ 8,95