
MENU

***You have booked an arrangement including a 3 course dinner.
You can choose between the dishes listed below. For some items
we ask a small supplement per person. In case you choose items
without supplement, you do not pay any extra.***

STARTERS

Tomato soup (V*)
pesto cream

Goulash soup
generously filled

Crème brûlée of cream pâté
crostinis of brioche bread | plum chutney

Beetroot three ways (V*)
red beetroot | yellow beetroot | Chioggia beet | Bleu d'Auvergne |
sweet sherry dressing | toasted quinoa

King prawns au gratin
Parmesan cheese | aioli

Tasting platter of starters for two persons € 2.50 p.p.
cup of goulash soup | crème brûlée of cream pâté |
beetroot three ways | king prawns au gratin

***Expanding your 3 course dinner into a 4 course dinner?
Choose one of the above soups for only € 4.50!***

MAIN COURSES

Pumpkin risotto (V*)
roasted pumpkin | fried cos lettuce | strained yoghurt with lettuce

Catfish
brandade | Brussels sprouts | lobster sauce

Bouillabaisse
homemade fish soup | various types of fish | crustaceans and shellfish

Pork belly & stewed pork cheeks
orange and soy syrup | celeriac crème |
smoked mushrooms | sage and lemon mayonnaise

Confit de canard
spinach | lentils | yoghurt | bacon

Halibut € 5.50
pan-fried | lime and dill crème fraîche |
pumpkin crème | smoked almonds

Mixed grill € 5.50
pork rib | veal spare rib | flat iron steak |
barbecue sauce | Baharat mayonnaise

DESSERTS

Dessert du chef
surprise dessert of the chef

Cheese platter € 3.00
truffle pecorino | Bleu d'Auvergne | Époisses |
Old Rotterdam cheese | plum chutney