
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 anything extra.***

STARTERS

French onion soup

Au gratin with Emmentaler cheese

Game consommé

roasted pumpkin | game garnish

Beef carpaccio

olive oil | truffle pecorino | rocket | pine nuts

Goat's cheese cream (V*)

candied quince | caramelised chicory |
walnut dressing | cassava crisps

Trout

smoked | pumpkin crème |
potato salad | wonton crisp

Tasting platter of starters for two persons € 2,50 p.p.

French onion soup | beef carpaccio |
goat's cheese cream | trout

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

MAIN COURSES

Homemade quiche (V*)

filled with sweet potato, goat's cheese and mushrooms |
celeriac crème | beetroot | cassava crisps

Red bream

pan-fried on the skin | skewer of king prawns |
carrot chutney | seasonal vegetables

Whiting

out of the oven | rolled in Parma ham | risotto of yellow carrot

ARA satay

pork loin | satay sauce | sweet 'n' sour cucumber |
Indonesian pickled vegetables | prawn crackers

Pork rib-eye

gravy of game | sauerkraut | sweet potato

Salmon € 5,50

pan-fried on the skin | lemon and garlic sauce |
seasonal vegetables | Serrano ham crisp

Entrecote 300gr. € 8,50

sweet ginger sauce | seasonal vegetables

DESSERTS

Dessert du chef

surprise dessert of the chef

Cheese platter € 3,00

truffle pecorino | Bleu d'Auvergne | Époisses |
Old Rotterdam cheese | plum chutney

(V*) = vegetarian dish or can be served as a vegetarian dish