

Chefs menu

-Steak tartare with pata negra, poached egg and hollandaise, crispy parsley

-Tuna tartare with yuzu, sweet-and-sour cucumber, grilled watermelon, gin tonic, crispy oyster and oyster foam

-Roasted scallop with caramelised chicory, potato foam, parmesan galette and truffle

Intermediate courses

-Cream of shore crabs with herb-fried prawns, sour cream

-Ravioli with burrata and truffle, spinach and truffle cream sauce

Main courses

-Zander a la meuniere with crispy eel, summer cabbage, potato mousseline with eel.

-Suckling pig rack with springroll of pulled pork, ointment of sand carrot, string bean spaghetti, oyster mushroom, potato fondant and spicy gravy with apple

-Grilled USA steak with paprika chutney, roasted garlic, crispy veal cheek, fried opperdoezer round, tarragon jus and shiitake

Desserts

-Lemon pie with hangop and blackberries

-Poached rhubarb in orange juice with cream cheese, orange and solero ice cream

-Plateau of farmhouse cheeses

Separate prices of the dishes

Home made fries € 4,95

Starter € 18,50

Intermediate dish soup € 12,50

Intermediate € 18,50

Main course € 28,50

Dessert € 12,50

Menu prices

Three courses Forty-two euros fifty

Four courses Forty-nine euros

Five courses Fifty-six euros fifty

Six courses Sixty-two euros

Fine Caviar & Oysters

Oysters; classic (half a dozen) € 19,50

Finish your dinner with:

Coffee complete (5 friandises) € 7,50