

Chef's menu

- Steak tartare teriyaki on homemade brioche bread with herb-fried Argentine prawn, wakame, radish and yoghurt foam
- Rouleau of salmon, wasabi cream, yoghurt studs, samphire, olive crumble and crab jelly
- Mabre of deer pastrami and wild pepper, parsnip and aceto onion

Intermediate dishes

- Couscous with cauliflower, cauliflower fondant, crispy goat cheese and truffle
- Bombe of quail with hosin slaw, roasted bok choy, snow peas, oriental shiitake, tandoori yoghurt and braised quail leg

Main courses

- Braised halibut fillet with pumpkin textures, nero puree, truffle, soy beans and Champagne sauce
- Braised deer fillet with wild pepper 'bitterball', 'hete bliksem', melted duck liver, red cabbage, cavello nero, mushrooms, cranberries and juniper wild gravy
- Fried veal ribeye with chicory tarte tatin, parsnip ointment, romanesco, pomme fondant, Hollandaise sauce

Desserts

- French toast made of Edam currant brioche with stewed pear and golden-syrop-waffle ice cream
- Vig crumble with straciatella hazelnut ice cream and blackberry compote with clotted yoghurt
- Platter 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