

## Menu card

- Steak tartare with cucumber, soya and crispy oyster in tempura
  - Ceviche of sea bass, various structures of beetroot, cream of goat cheese and citrus gel
- Tataki tuna with dashi broth, basil, garnished salad niçoise & beurre blanc
- Tomato tartare with a clear tomato broth, spicy cherry tomato, ice canteloupe melon and chives

### Intermediate dishes

- Creamy truffle spaghetti with poached free-range egg, arugula and Parmesan foam
- Cod & prawns, sauce of prawns, crispy chorizo and wild mushrooms
- Roasted scallop with caramelised chicory, potato foam and Parmesan galette

### Main courses

- Seafish, green curry, pandan rice and green asparagus
- Baked veal entrecôte with cauliflower sole and fondant, bimi, veal cheek, aceto onion, piccalilli and sauce with Zaans mustard
  - Polder hen with gnocchi, sauce of morels, bundle mushroom, hazelnut and spinach

### Desserts

- Millefeuille of red fruit, candied orange and crème Patisier
  - Panna cotta of green apple, buttermilk and lemon
  - Plate of farmhouse cheeses

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If you have an allergie please inform us

### Prices of the dishes seperatly

Home made fries € 4,95

Starter € 18,50

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

Oysters Classic (half a dozen) € 19,50

### Finish your dinner with:

Coffee complete (5 friandises) € 7,50