

## Menu card

- Tataki tuna with dashi broth, basil, garnish salad niçoise, beurre blanc
- Gazpacho coulis of cherry tomato with caprese garnish, avocado, lime, confit prawn, focaccia and rouille
- Carpaccio of smoked and cured beef loin with coarse pesto, rocket salad , asparagus shoots and crispy duck

### Intermediate dishes

- Asparagus flamande with ham, egg, Opperdoezer potatoe & butter sauce (if, as maincourse supplement € 7.50)
- Creamy truffle spaghetti with poached free-range egg, rocket and foam of Parmesan cheese
- Roasted scallop with caramelised endive, potato foam and Parmesan galette

### Main;

- Roasted daurade with paella risotto, peas, spinach, lobster and tomato antiboise
- Braised lamb back under herb crust with ras el hanout couscous, apricot, asparagus, grilled aubergine, tomato chutney and lamb gravy with puffed garlic
- Baked beef tenderloin with 3 onion elements hachee, pearl onions, mousseline, pomm prak, celeriac, string bean and crispy beetroot

### Dessert

- Parade of summer chunks with yoghurt ice cream
- Sex on the Beach; orange bavaois, cranberry sorbet, peach chutney, hops and raspberries
- Crumble of rhubarb with champagne granite, lime and currant
- Plate of farmhouse cheeses

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