

Menu card

Appetizer

- Thinly sliced sea bass with a pasta rice, herbal crème fraîche, citrus, fennel and lime
- Terrine of duck liver & quail with carrot and carrot structures
- Lightly smoked beef loin with celeriac, green apple, walnut and a hachee *bitterbal (* ball-shaped croquette)

Intermediate dish

- Creamy truffle spaghetti with poached free-range egg, arugula and Parmesan foam
- Roasted scallop with caramelized chicory, potato foam and Parmesan galette

Main course

- Rendang of beef stew, lobster, bok choy, potato crunch & potato foam
- Cordon bleu of spring chicken with truffle, asparagus, antiboise, mozzarella, spinach and port gravy
- Turbotine with nero pasta and octopus, dried tomato, aged Beemster cheese, basil and lime oil

Dessert

- Semifreddo of tiramisu and coffee
- Lasagna of hazelnut, cremeaux with cherries, yogurt ice cream and amarene gel
- Oreo cheesecake with red fruit and raspberry sorbet
- Plateau 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