

## Menu card

### Appetizer

- Tuna pizza with shiitake, wakame, lime jelly, ricotta cream and wasabi mayonnaise
- Steak tartare on grilled brioche bread, Amsterdam onions, melting liver, hazelnut crumbs and arugula
- Pastrami of deer loin with sweet and sour red cabbage, salsify, crispy bacon, green apple, chestnuts and duck liver croutons

### Intermediate dish

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

### Main course

- Iberico pork rack with Champagne sauerkraut, mustard gravy, chestnut, elements of celeriac and potato rostie
- Meunière fried pike-perch with saffron mussel, leek roll, beetroot, spinach and beurre blanc
- Candied pheasant hen with topinambour, potato mousseline, cavello nero, trumpet de la morte and poultry gravy with cranberry

### Dessert

- Yogurt cheesecake with figs and vanilla ice cream
- Chocolate truffle with coffee and chestnut ice cream
- Pandan rice bavarois with puffed quinoa, yuzu cream, mango chutney and coconut milk ice cream
- Farmer's cheese platter

**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