

CHEF'S MENU

Appetizer

Seared tenderloin teriyaki

with Asian sticky rice, shiitake, wasabi mayonnaise,
wakame, and edamame beans

(V) Mildy spicy tomato tartare

with egg yolk pickled in soy sauce, yellow cherry tomato and crispy shallots

Mackerel tartare with a candied Argentinian prawn

with salad of glass noodles, wakame & sesame, pomegranate,
sweet and sour cucumber, savory kletskep and a yuzu foam

Intermediate dish

(V) 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

Beef sirloin steak with fried Brussels sprouts and potato terrine,

bordelaise sauce, shallot compote, roasted carrot cream and oyster mushroom

Roasted hamachi king fish and an open spring roll

with snow peas, enoki & red pepper, edamame and a miso foam

Schnitzel of Iberico suckling pig with truffle and candied sauerkraut

with trumpet de la mort, cavolo nero, pork belly and crispy bacon
with a sauce of Zaanse mustard

Dessert

Winter garden of truffle brownie & chocolate mousse

with raspberry, blackberry and forest fruit ice cream

Pear bavarois with goat yogurt ice cream

with poached pear and port sabayon

Plateau of farmhouse cheeses

Price structure of the different courses:

3 courses, appetizer|main|dessert € 42,50

4 courses, appetizer|inter|main|dessert € 49,-

5 courses, appetizer|inter|main|dessert|cheese € 56,50

6 courses, in consultation with the kitchen € 62,-

Individual prices of the (side) dishes:

Appetizer € 18,50

Intermediate dish € 18,50

Main Course € 28,50

Dessert € 12,50

Home made fries € 5,50

Oysters classic half a dozen € 19,50

Finish your dinner with:

Coffee Complete with 5 friandises € 7,50

If you have an allergie please inform us.