

CHEF'S MENU

Appetizer

Cylinder of Argentine prawn with avocado and prawn torpedo
with herring caviar and antiboise of cherry tomato & basil

Galantine of spring chicken

with couscous, feta, crispy chickpeas, apricot and pumpkin

Beef tenderloin tartare with garnish of Amsterdam pickles from De Leeuw
with red beet and a cream of egg yolk

Intermediate dish

(V) Creamy truffle spaghetti

with poached free-range egg, arugula and Parmesan cheese foam

(V) Avocado burger with poached free-range egg

served with crispy shallots and a spicy hollandaise sauce

Main Course

Roasted pike-perch fillet with confit sauerkraut

with sweet onion, red beet, smoked eel bitterball and potato foam

Slow-cooked pheasant hen with "hete bliksem" and celeriac fondant

with truffle duxelles, caramelized apple and a wild fowl jus

Short rib with escabeche elements

with thick-cut fries with piment d'Espelette mayo and chimichurri

Dessert

White chocolate bavaresis with brownie rocks,
farmers' yoghurt ice cream and marinated blackberries

Crumble of stewed pear with port

with cinnamon stick ice cream

Platter of farmhouse cheeses

Price structure of the different courses:

3 courses, appetizer|main|dessert € 46,50

4 courses, appetizer|inter|main|dessert € 52,50

5 courses, appetizer|inter|main|dessert|cheese € 59,50

6 courses, in consultation with the kitchen € 65,-

Individual prices of the (side) dishes:

Appetizer € 18,50

Intermediate dish € 18,50

Main Course € 32,50

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.