

CHEF'S MENU

Appetizer

Tartare of dual-purpose cattle

with poached quail egg, sourdough bread, crispy onion, cornichon and tartare sauce

Thinly sliced swordfish with sushi rice,

furikake, mango chutney, wakame, edamame, oriental shiitake and nero prawn crackers

Marbré of duck breast, celeriac & truffle

with beurre noisette, hazelnut and duck liver bites

Intermediate dish

(V) Creamy truffle spaghetti

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

(V) Beetroot Wellington

with spinach, truffle duxelles and celery jus

Main Course

Confit of free-range chicken with baba ganoush,

1001-nights spices, couscous, grilled aubergine, apricot and pomodori tomato chutney

Roasted sea bass with nero pasta,

tomato and bell pepper salsa, crispy octopus and saffron

Iberico pork rack with roasted cauliflower,

roseval new potatoes, crispy belly bacon, mustard crumb and roasted garlic jus

Dessert

Mango fries

with a 'bitterbal' of dark chocolate and a coconut cream

Four preparations of pear:

poached pear with saffron, frangipane with almond, sorbet, Poire Williams and quince

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.