

CHEF'S MENU

Appetizer

Beef tenderloin tartare

with smoked heritage beetroot, veal croquette, sourdough crisp and beetroot sorbet

Roasted sesame tuna

with watermelon gel, dried tomato, marinated cantaloupe and basil

Duck spiral

with celeriac, preserved cherries and macadamia nut

Intermediate dish

(V) Creamy truffle spaghetti

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

(V) Crispy Brie de Meaux

with beetroot textures and truffle

Main Course

Grilled veal loin with pommes Anna,

pumpkin, mushroom duxelles, broad beans and its own savory jus

Roasted sea bass fillet with grilled asparagus

served with baby potatoes, spinach, and Dutch shrimp

Lamb fillet with gratinated herb crust,

lamb rendang, couscous, baby carrots and garlic jus

Dessert

**Vanilla panna cotta with marinated strawberries,
strawberry sorbet and wild strawberry granita**

Chocolate truffle

with coconut, pistachio and edible gold leaf

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.