CHEF'S MENU

Appetizer

Smoked beef tenderloin tartare
with rocket pesto, beetroot and a Beemster cheese *bitterball*

Venison pastrami mabré with foie gras and game spice
with celeriac cream, crispy spiced cake and lingonberries

Nori cylinder with salmon tartare,
sesame, wakame, unagi-glazed seared eel and miso mayonnaise

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

Herb-crusted sole fillet
with pumpkin ravioli, crispy butternut squash, winter purslane, Argentine prawn and foamy bisque

Three preparations of suckling pig:
grilled medallion, crispy rib finger and hachee en croûte, with duxelles, sautéed Brussels sprouts and roasted garlic jus

Confit pheasant hen
with gently braised sauerkraut, Dutch mashed potato with apple, pan-fried black pudding, caramelised apple, chanterelles and natural jus

Dessert

Chocolate truffle bombe
with mango chutney, sweet pepper and mango sorbet

Stewed pear crumble
with *speculaas* galette, pear compote and cinnamon 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	**€ 55,-**
5 courses, appetizer|inter|main|dessert|cheese	**€ 62,50**
6 courses, in consultation with the kitchen	**€ 69,90**

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.