

CHEFS' MENU

RED MULLET

Olives, eggplant, bell pepper

OR

VITELLO TONNATO

Caper leaf, chicory, red chicory



ASPARAGUS SOUP

Asparagus, ham, egg



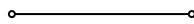
FLAT HEAD GREY MULLET

Pot-au-feu of crustaceans and shellfish, carrots, fennel, celery

OR

FARM CHICKEN

Foie gras, Pommes Dauphine, asparagus, béarnaise sauce



CHEESE ASSORTMENT

Three different cheeses from cheese refiner Van Tricht

OR

DAME BLANCHE

Peach, Raspberry, Lemon, Almond

2 COURSE MENU - 28.50

Starter & main course

3 COURSE MENU - 38.50

Starter, main course and dessert


4 COURSE MENU - 46.50

Starter, soup, main course and dessert

STARTERS

17:00 - 21:00

Starters are served with bread & butter.

Red mullet <i>Olives, eggplant, bell pepper</i>	13,95
Salmon tartare <i>Cucumber, shallot, coriander, seaweed, oriental dressing</i>	13,95
Oysters <i>Rock oyster</i>	3,95 a piece 22,50 per 1/2 dozen
Beef carpaccio <i>Truffle, rocket, parmesan, aceto</i> Supplement foie gras de canard – 5.00	13,95
Vitello Tonnato <i>Caper leaf, chicory, red chicory</i>	13,95
Foie gras terrine <i>Yellow beet & mango chutney, brioche, madeira & beetroot syrup</i>	15,50
 Ravioli <i>Asparagus, morels, parmesan</i>	13,95
Asparagus soup <i>Asparagus, ham, egg</i>	9,50
Extra's	
Bread with homemade spreads	8,50

 = vegetarian

Allergies or dietary requirements?

Let us know, we will examine the possibilities and alternatives together with you.

It is possible that our dishes contain (traces of) allergens.

MAIN COURSES

17:00 - 21:00


*The main courses are served without fries.
If you would like these with your main course, please order this along with your main course.*

Flat head grey mullet 25,50
Pot-au-feu of crustaceans and shellfish, carrots, fennel, celery

Dover sole Day rate
Two small soles, sea vegetables, fries, lemon mayonnaise, remoulade

Steak 25,50
+/- 200 grams, fried onions, mushrooms, pepper sauce, fries with parmesan cheese, truffle mayonnaise

Farm chicken 25,50
Foie gras, Pommes Dauphine, asparagus, béarnaise sauce

 **Asparagus** 24,50
Green and white asparagus, poached egg, new potato, parsley
Supplement ham - 5,00

For the kids


Battered haddock fillet 14,95
French fries & remoulade sauce

Beef croquette 9,95
Freshly cut fries, mayonnaise, applesauce

Frikandel 9,95
Freshly cut fries, mayonnaise, applesauce

Extra's

Fries with fresh mayonnaise 4,50

 = vegetarian

*Allergies or dietary requirements?
Let us know, we will examine the possibilities and alternatives together with you.*

It is possible that our dishes contain (traces of) allergens.

DESSERTS

17:00 - 21:00

Seasonal fruit <i>Lime sabayon, homemade sorbet ice cream</i>	11,50
Cheese assortment <i>Five different cheeses from cheese refiner Van Tricht</i>	14,50
Vanilla and dark chocolate parfait	11,50
Dame Blanche <i>Peach, Raspberry, Lemon, Almond</i>	11,50

AFTER DINNER

Irish Coffee	8.50	Morin Calvados V.S.O.P.	6.00
Baileys Coffee	8.50	Ron Abuelo 7 años Rum	7.50
Spanish Coffee	8.50	Marolo Grappa	6.00
Coffee 43	8.50	Hennessy VS Cognac	6.50
Italian Coffee	8.50	Talisker Skye Single Malt Scotch Whisky	7.50
Espesso Martini	10.50	Nobushi Japanese Whisky	8.00

Ask us about the other selection of liqueurs, coffee or tea for after the meal!