

CHEFS' MENU

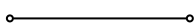
SEA BASS

Green herbs, cucumber, radish

OR

BUTLER STEAK

Marinated in oriental way, bok choy, broad beans, miso



CRUSTACEAN BISQUE

Petits légumes, crème fraîche



MONKFISH

Cauliflower, carrots, beurre blanc, herb oil

OR

VEAL RIB EYE

Celeriac, chanterelles, sauce with Provençal mustard



CHEESE ASSORTMENT

Three different cheeses from cheese refiner Van Tricht

OR

TROPICAL FRUITS

Coconut, Palm Sugar, Cashew Nuts

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.

SEA BASS

Green herbs, cucumber, radish

13,95

SALMON TARTARE

Cucumber, shallot, coriander, seaweed, oriental dressing

13,95

OYSTERS

Rock oyster

3,95 a piece

22,50 per 1/2 dozen

BEEF CARPACCIO

Truffle, rocket, parmesan, aceto

Supplement foie gras de canard - 5.00

13,95

BUTLER STEAK

Marinated in oriental way, bok choy, broad beans, miso

13,95

FOIE GRAS TERRINE

Yellow beet & mango chutney, brioche, madeira & beetroot syrup

15,50

BURRATINA

Basil, tomato

13,95

CRUSTACEAN BISQUE

Petits légumes, crème fraîche

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.

MONKFISH

Cauliflower, carrots, beurre blanc, herb oil

25,50

DOVER SOLE

One or two sole(s) (unfilleted), sea vegetables, fries, lemon mayonnaise, remoulade

Day rate

STEAK

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

25,50

VEAL RIB EYE

Celeriac, chanterelles, sauce with Provençal mustard

25,50



DRY AGED BEETROOT

Pommes Dauphine, chicory, béarnaise sauce

24,50

For the kids

BATTERED HADDOCK FILLET

French fries & remoulade sauce

14,95

BEEF CROQUETTE

Freshly cut fries, mayonnaise, applesauce

9,95

FRIKANDEL

Freshly cut fries, mayonnaise, applesauce

9,95

Extra's

Fries with fresh mayonnaise

4,50



= vegetarian

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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
TROPICAL FRUIT <i>Coconut, Palm Sugar, Cashew Nuts</i>	11,50

AFTER DINNER

Irish Coffee	8.50	Marolo Grappa	6.00
Baileys Coffee	8.50	Hennessy VS Cognac	6.50
Spanish Coffee	8.50	Talisker Skye Single Malt Scotch Whisky	7.50
Coffee 43	8.50	Villa Massa Limoncello	5.50
Italian Coffee	8.50	Cles des Ducs Armagnac VSOP	7.50
Espesso Martini	10.50	Tomatin Single Malt Scotch Whisky (12yo)	8.00

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