



LUNCH (12:00 – 16:00 hr)

Soup of asparagus "Opperdoezer" Egg Chives ✓	10
Fish salad Dutch quinoa lemon salad Herbs from our greenhouse	16
Dutch asparagus Pastrami of lamb Couscous Grapefruit	15
Crispy gildehoen chicken burger Tomato Paprika Homemade fries	18
Dutch Kimchi burger Grilled vegetables Goat cheese Homemade fries ✓	18

TWO SLICES OF ARNHEM BREAD (12:00 – 16:00 hr)

Buffalo mozzarella from Zevenaar Tomato Basil Olives ✓	14
Oyster mushrooms from Arnhem Poached egg Hollandaise ✓	14
Carpaccio Basil from our own Greenhouse Pine nuts Old cheese from Driel	14
Warm meat Honey mustard sauce Beet leaves from our own Greenhouse	13
Smoked salmon Cream cheese Capers Chives	14
Mackerel salad Radish Horseradish Cress from our own Greenhouse	14
Tosti Brioche Livar ham Truffle mayonnaise	11
Beef or Oyster mushroom croquettes Mustard	12



STARTERS (from 17:00 hr)

Steak Tartare red carrots Croutons Herbs from our own greenhouse ✓	13
Spring vegetables Dutch quinoa Lime Dutch soy vinaigrette ✓	13
Coquilles Pumpkin Jerusalem artichoke Hazelnut Pickle	18
Sweet sour tomato Dutch shrimp Granny Smith Crostini Basil	17
Dutch asparagus Pastrami of Lamb Couscous Grapefruit	15
Arnhem bread with Herb butter LOCALS	5.5

INTERMEDIATE (from 17:00 hr)

Open ravioli Oyster mushroom from "Arnhem" Fram egg Truffle gravy ✓	15
Soup of asparagus "Opperdoezer" Egg Chives ✓	10

MAIN COURSE (from 17:00 hr)

Celeriac Hemp seed Granny Smith Celery ✓	24
Steak of oxheart cabbage Spelt Morchella Smoked almond Bearnaise sauce ✓	24
Slowly cooked salmon White asparagus Trout Roe Sea Lavender Razor clam Ensis Verjus	28
Codfish Cucumber Tomato Caper Dutch baby potatoes	28
Dutch leg of Lamb Sweetbread of Lamb White asparagus Peas Potato	27
Dutch beef tenderloin (140gr) Leek Potato Green herbs from own garden Red wine gravy	32
Homemade fries & mayonnaise	5.5

DESSERT (from 17:00 hr)

Caramalized apple Crumble Vanilla ice cream "Boerenjongens" ✓	10
Tompouce Vanilla cream Dutch strawberries Elderberry ✓	10
5 local cheeses Apple syrup Fig bread	15



3-course menu **45.00**
12:00 – 16:00 or from 17:00 hr
Wine pairing **9** per glass

STARTERS

Spring vegetables | Dutch quinoa | Lime | Dutch soy vinaigrette ✓
Or
Dutch asparagus | Pastrami of lamb | Couscous | Grapefruit

Arnhem bread with Herb butter "LOCALS" 5.5

MAIN COURSE

Steak of oxheart cabbage | Spells | Morchella | Smoked almond | Bearnaise sauce ✓
Or
Slowly cooked salmon | White asparagus | Trout Roe | Sea Lavender | Razor clam Ensis | Verjus

Homemade fries & mayonnaise 5.5

DESSERTS

Caramalized apple | Crumble | Vanilla ice cream | "Boerenjongens" ✓
Or
Tompouce | Vanilla cream | Dutch strawberries | Elderberry ✓
or
5 local cheeses | Apple syrup | Fig bread (+5 in menu)

INTERMEDIATE

Expand the menu with a fourth course?

Open ravioli Oyster mushroom from "Arnhem" Fram egg Truffle gravy ✓	15
Dutch "snert" Slowly braised porkbelly Carrot Celeriac	14