MENU

DESSERTS

5 Dutch cheeses | Quince compote | Fig bread

Gateau Chaud | Apricot | Coffee Ice Cream

Tarte Tatin apple | Vanilla ice cream



13

8

8

(+5 in menu)

3-course 35.00 4-course 42.00

STARTERS "Zeeuwse" Yellow Fin Tuna | Cucumber | Dutch shrimp | Salmon Caviar 12 Steak Tartare "Arnhems" beef | Capers | Parmesan | Onion | Beet 12 Quinoa | Avocado | Tomato | Cucumber | Ceviche 12 5 Baguette olive butter & truffle mayonnaise INTERMEDIATE String beans Carbonara | Quail eggs | Jerusalem Artichokes | Bacon | 8 Summer truffle Coquille Soufflé | Truffle 8 Creme soup of Oyster mushroom from "Klarendal" | Croutons | 8 "Drielse" mature cheese MAIN COURSE Risotto of spring carrots | Poached egg | Citrus | Carrot 23 Pike-Perch | Antiboise | Capers | Olive | Tomato Bouillon | Basil oil 23 Veal sirloin steak | Oxheart Cabbage | Sugar snaps | Carrot | Bearnaisesauce 23 Homemade fries & mayonnaise 4

Do you have a food allergy? Tell us about it!