



## LUNCH

Caprese   Buffalo mozzarella from "Zevenaar"   Rucola   Tomato	13
Rouleaux "Gildehoen" chicken   Sweet and sour zucchini   Dutch parmesan cream	15
Beyond meat burger   Brioche   Mayonnaise of Basil from our greenhouse Homemade fries	15
Beef tartare   Roasted beets   Crème fraiche   Homemade fries	15
Pasta Arrabiata   Rucola   Focaccia	14
Salad   North Sea fish   Green vegetables   Dutch Quinoa	16

## BREAD FROM ARNHEM

Toast   Oyster mushroom from Arnhem   Poached eggs	11
Young beet salad from the greenhouse   Carpaccio of Dutch beef Beetroots in sweet-and-sour   Violet mustard mayonnaise	13
Smoked Salmon   Tomato   Crème Fraiche	13
Brioche toast   Old cheese from Driel   Serrano ham   Truffle cream	11



## STARTERS

Dutch shrimp cocktail   Granny Smith   Quinoa   Marigold	16
Steak Tartare red carrot   Croutons   Herbs from our own greenhouse	13
"Gildehoen" Rouleaux   Sweet and sour zucchini   Dutch parmesan cream	15
Buffalo mozzarella from Zevenaar   Tomato   Watermelon   Black olives	13
North Sea crab   Yellow Beets   Pink pepper   Chives   Egg yolk	16
Homemade bread, salted butter & herb oil	5.5

## INTERMEDIATE

LOCALS Garden   Lukewarm salad   Herbs   Flowers   Seasonal vegetables	12
Toast Dutch Eel   Herbs from our own greenhouse   Dill	13

## MAIN COURSE

Cauliflower   Piccalilli   Summer Truffle	23
Risotto of spelled   Tomato   Burrata   Oregano	24
Pieterman fillet   Veggie gratin   Fennel   Pistachio	27
Halibut from Dutch waters   Oyster mushroom from Arnhem   Green asparagus   Mustard	25
Loin of Venison from the "Veluwe"   Pumpkin   Spices   Own gravy	34
Dutch beef bavette   Pointed cabbage BBQ   Black garlic   Gravy	28
Homemade fries & mayonnaise	5.5

## DESSERTS

Red fruit   Bastogne   Kalamansi   Raspberry ice cream	10
Ice cream of local yogurt   Apricot   Zwolle mustard   Local yogurt chips	10
5 Provincial cheeses   Apple syrup   Fig bread	15



**3 course dinner 39.5**

### STARTERS

Steak Tartare red carrot | Croutons | Herbs from our own greenhouse  
or  
"Gildehoen" Roulleaux | Sweet and sour zucchini | Dutch parmesan cream  
Homemade bread, salted butter & herb oil 5.5

### MAIN COURSE

Risotto of spelled | Tomato | Burrata | Oregano  
or  
Dutch beef bavette | Pointed cabbage BBQ | Black garlic | Gravy  
Homemade fries & mayonnaise 5.5

### DESSERTS

Red fruit | Bastogne | Kalamansi | Raspberry ice cream  
or  
Ice cream of local yogurt | Apricot | Zwolle mustard | Local yogurt chips  
or  
5 Provincial cheeses | Apple syrup | Fig bread (+5 in menu)

### INTERMEDIATE

Expand the menu with a fourth course?

LOCALS Garden | Lukewarm salad | Herbs | Flowers | Seasonal vegetables 12

Toast Dutch Eel | Herbs from our own greenhouse | Dill 13