



LUNCH (12:00 – 16:00 hr)

Soup of the day Toast	10
Fish salad Dutch quinoa lemon salad Herbs from our greenhouse	16
Salad of pumpkin Hazelnut Paolke from Zevenaar Orange 	14
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
Dutch beet Crème fraiche Herbs from our own greenhouse ✓	13
Coquilles Pumpkin Jerusalem artichoke Hazelnut Pickle	18
Salmon Gravad Lax Yoghurt from Arnhem Herbs from our own greenhouse	15
Steak Tartare of Dutch Beef Black salsify Smoked vinaigrette	18
Arnhem bread with Herb butter LOCALS	5.5

INTERMEDIATE (from 17:00 hr)

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

MAIN COURSE (from 17:00 hr)

Strudel Sweet potato Lentil curry Beech Mushroom ✓	24
Steak of oxheart cabbage Spet Forest mushrooms Smoked almond Bearnaise sauce ✓	24
Pike-perch Yellow beet Musturd from "Zwolle" Chives Potato	28
Haddock from Dutch water Zucchini Sauce of local vegetables	28
Pork "Gaasterland" Chicory Walnut Apple Own gravy	27
Dutch beef Leek Potato Green herbs from own garden Red wine gravy	32
Homemade fries & mayonnaise	5.5

DESSERT (from 17:00 hr)

Chocolate mousse Chocolat Sabayon Vanilla ice cream Tonka bean Hazelnut ✓	10
Yogurt Chiboust Curd Blood orange ice cream & vinaigrette Calamansi gel ✓	10
5 local cheeses Apple syrup Fig bread	15

Heeft u een voedselallergie? Meld het ons!
Onze menukaart is geprint op een ongestreken papier met tomatenblad vezels



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

STARTERS

Steak Tartare red carrots | Croutons | Herbs from our own greenhouse ✓

or

Salmon Gravad Lax | Yoghurt from Arnhem | Herbs from our own greenhouse

Arnhem bread with Herb butter LOCALS 5.5

MAIN COURSE

Strüdel | Sweet potato | Lentils curry | Beech Mushroom ✓

or

Pork "Gaasterland" | Chicory | Walnut | Apple | Own gravy

Homemade fries & mayonnaise 5.5

DESSERTS

Chocolate mousse | Chocolat Sabayon | Vanilla ice cream | Tonka bean | Hazelnut ✓

or

Yogurt Chiboust | Curd | Blood orange ice cream | & vinaigrette | Calamansi gel ✓

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

Heeft u een voedselallergie? Meld het ons!

Onze menukaart is geprint op een ongestreken papier met tomatenblad vezels