

Bread

Traditional bread with salted butter and olive oil € 5,50

Starters

Caesar salad
Roman lettuce, egg, garlic croutons, Parmesan cheese and dressing
With prawns € 16.50
With parmaham € 15.50
Vegetarian(V) € 14.50

Steak tartare € 15,50
Fine chopped beef with sweet-sour vegetables, toasted brioche bread, egg yolk and a piccalilli foam

Jamon Ibérico € 16,50
Thinly sliced ham from the Spanish Iberian pig with arugula and Valderrama olive oil

Tuna € 16,75
With sesame seared tuna fillet with wakame salad, horseradish and carrot served with ginger-soy reduction wasabi and cassava chips

Smoked salmon € 17,50
Bonbons made of smoked salmon filled with a salad of snowcrab and crayfish served with herring spawn and a foam of gin/tonic

Creuses oysters € 21.00
Half a dozen Dutch oysters with shallots in raspberry vinegar

Goatcheese with beetroot (V) € 15,50
Multiple structures of red and yellow beetroot with a cream of goatcheese, foccaciabread and walnuts

Guacamole (V) € 15.50
Bavaroise made of avocado with yogurt jelly served with a spicy tomatosalsa, kidneybeans, babymais, nachos and parsley oil

Carpaccio of smoked beef ribeye € 16.50
Pine nuts, Parmesaan cheese, truffle cream and rocketlettuce

Warm starters or second course

Guinea-fowl € 14,50
Rouleau of Guinea fowl filled with sundried tomatoes and basil, served with roasted vegetables and a gravy of poultry and cognac

Pumpkinsoup € 9,50
Creamy South-American pumpkinsoup with black lentils, cream cheese, pumpkin seeds and cress

Oriental poultry broth € 10.50
Light spicy poultry broth with shichimi togarashi, duck confit with fried shiitake, spring onions and orange oil

Ravioli (V) € 16.50
Homemade ravioli with forest mushrooms, baked in garlic and a sauce of red wine and truffle.

starter € 16.50
Intermediate dish € 13.50
Maincourse € 23.50

Main dishes

Entrecote € 26.50
Grilled South-American beef loin steak with roasted sweet potato, grilled vegetables and chimichurri

Vealracks €27.50
Slow cooked racks of the Dutch veal with a cream of corn, pommes fondant and a gravy of smoked garlic and rosemary

Braised veal and sweetbread € 27.00
Crispy braised veal cheek with sweetbreads and a cream of parsnip, cauliflower, potatoes and Madeira sauce

Burger €22.50
Grilled burger of American beef on toasted briochebread with tomato, pickles, red onion, lettuce and bacon served with a remoulade sauce with dried tomatoes and fries

Cod € 24.50
On the skin-baked codfillet with a stew of sauerkraut with apple, eel, cooked mussels and frothy sauce of brown beer

King prawns € 24.50
Fried king prawns with wild rice and coriander, stir-fried shiitake, bok choy and spring onions with an oriental coconut sauce

Chef's Special

Please ask for todays special from the head chef € 24.50

On the side orders per bowl

€ 4.50
Fresh sweet marinated coleslaw with vine tomatoes and pine nuts
Vegetables of the season
Fresh fries with truffle mayonnaise
Rozeval potatoes with coarse seasalt

Desserts

Chocolate € 11.50
Tasting of Callebaut chocolate with a brownie of dark chocolate, ice cream of white chocolate and a milky chocolate foam

Tiramisu (Down-Under) € 9.50
Seperate components of tiramisu with mocha beans, vanilla bourbon ice cream and coffee caramel sauce.

Pear € 9.50
Poached pear in Japanese wine with 5 spices, yoghurt sorbetijs and an Indonesian layer cake.

Cheese € 14.50
Assortment of domestic and foreign cheeses with nut bread and fig chutney

Petit grand dessert € 14.50
Tasting of different desserts and sweets

Friandises € 6.50
Ofcourse you can also order a plate of delicious friandises with a cup coffee or tea

If you have an allergy or dietary requirements please ask your host or hostess (V) is vegetarian