

Beforehand:

Start your dinner with a platter of delicious warm sourdough bread, butter, sea salt and tomato salsa € 5,00

Starters

- Panna cotta of goat cheese with roasted bell pepper, mango dressing, radish and cashew nuts € 10,00 (vega)
- Celeriac bavarois with gazpacho, carrot-mayonnaise, basil oil and pecan crumble € 10,00 (vega)
- Salmon tartare with a quail egg, chive-mayonnaise and green asparagus € 12,50
- Beef tenderloin carpaccio with Manchego, truffle mayonnaise and fried capers € 12.50
- Old cheese tartelette with serrano ham, fig panna cotta, watermelon and spinach cream € 11,50
- Slow cooked pork belly with a spicy marinated prawn, wakamé, kimchi, bean sprouts and umami mayonnaise € 11.50
- Homemade zucchini soup with curry cream € 6,00 (vega)

Main Courses

- Vegetable gratin with pea cream, zucchini spaghetti, fried oyster mushroom and a grilled tomato sauce € 20.50 (vegetarian)
- Penne pasta with piperade sauce, arugula, mozzarella, and sun-dried tomato € 19,50 (vega)
- Red perch fillet with polenta, snow peas and smoked butter sauce € 22,00
- Haddock fillet "en papillote" cooked with pesto pearl barley, candied carrot and citrus sauce € 21,50
- Grilled picanha with celeriac cream, la ratte potato from the oven, haricôts verts and thyme sauce € 22,00
- Striploin steak with chimichurri, garlic-potato mousseline, runner beans and gravy of Za'tar € 23.00
- Duck breast fillet with sweet potato puree, roasted leek and gravy with VOC-spices € 21,50

Desserts

- Crème brûlée Brunel with liqueur "43", yogurt ice cream and caramel sauce € 9,75
- Marinated strawberries with tarragon, sponge cake, crumble, vanilla ice cream and yoghurt powder € 8,50
- Raspberry cheesecake, curd with cinnamon, madeleines and white chocolate ice cream € 8,50
- Cheese board with nut bread and fig compôte € 12,50

For the enthusiast: bowl of Flemish Fries with mayonnaise € 4.50