

Beforehand:

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

Starters

- Sous vide cooked carrot with quinoa, black garlic, roasted meloeskes-onion, almond crisp,
and fresh vinaigrette € 10,00 (vega)
- Celeriac bavarois with gazpacho, carrot-mayonnaise, basil oil and pecan crumble € 10,00 (vega)
- Fried red mullet with cream cheese filled rolls of cucumber and zucchini, tomato cream,
dates and broad beans € 12,50
- Beef tenderloin carpaccio with Manchego, truffle mayonnaise and fried capers € 12.50
- Old cheese tartelette with serrano ham, fig panna cotta, melon and spinach cream € 11,50
- Slow cooked pork belly topped with cranberry, sweet and sour red onion, Pecorino foam and
lollo bianca lettuce € 11.50
- Homemade onion soup with cheese brioche € 6,00 (vega)

Main Courses

- Fried tempeh with corn cream, beech mushrooms, Brussels sprouts and vegetable
gravy € 20.50 (vega)
- 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
- Dorado with orzo, basil, cabbage, beetroot cream and truffle sauce € 21,50
- Flat iron steak with parsnip cream, peas, 'opperdoezer' (potato) from the oven and red wine
gravy € 22,00
- Picanha 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
- Raspberry blondie with caramelized peach, yoghurt crumble, hazelnut 'kletskep' and
prosecco and white peach ice cream € 8,50
- Caramel bavarois with coffee crumble, amaretto syrup, mocha ice cream and tuille of
chocolate € 8,50
- Cheese board with nut bread and fig compôte € 12,50

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