

### ***Beforehand:***

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

### ***Starters***

Marinated watermelon with mozzarella, tumberry, pistachio and curd with mint € 10.00  
(vegetarian)

Panna cotta of fresh burrata and basil, roasted beetroot and an apple gel € 10,00 (vegetarian)

Salmon sashimi marinated in grapefruit with sesame mayonnaise, ponzu, wakamé, wonton  
crisp and a spring roll with kohlrabi, bean sprouts and cucumber € 12.50

Carpaccio of beef tenderloin with pesto, Manchego, sun tomato and fried broad beans € 12.50

Steak tartare Brunel with an egg cream, sweet and sour shallots, truffle mayonnaise and a  
cracker € 11.50

Rillettes of goose breast fillet with a piccalilli cream, little gem lettuce and a crostini € 11.50

Homemade paprika-carrot soup with cumin and herb cream - fraîche € 6.00 (vegetarian)

### ***Main Courses***

Halloumi with duxelle puree, lime sauce and baby bok choy € 20.50 (vegetarian)

Pasta Pesto with spinach, pine nuts and bell pepper € 19.50 (vegetarian)

Plaice fillet with a white bean puree, string beans, tomato gel and a beurre blanc sauce €  
22.00

Redfish fillet with candied potato, cream of celeriac and saffron,  
Haricôts verts and a dill sauce € 21,50

Veal escalope and potato mousseline with aged Gouda cheese, grilled zucchini and a mild  
pepper sauce € 23.00

Lamb fillet with "La Ratte" potato from the oven, truffle gravy and green asparagus € 24.00

Duck breast fillet with sweet potato puree, peas, balsamic cream and raspberry gravy € 21.50

### ***Desserts***

Crème brûlée Brunel with liqueur "43", frozen yoghurt and caramel sauce € 9.75

Peach-elderflower bavarois with vanilla parfait, rose syrup, Madeleine  
and strawberry espuma € 8,50

Grilled pineapple filled with almond paste, coconut ice cream, passion fruit angel and a  
brandy snap € 8.50

Cheese platter with nut bread and fig compôte € 12.50

*For the connoisseur: bowl of Flemish fries with mayonnaise € 4.50*