

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

Starters

- Mousse of goat cheese with pickled pear, foccacia and fig cream € 10.00 (vegetarian)
- Vegetarian scallops of king oyster mushroom with samphire, lime mayonnaise and a fishbone biscuit € 11.00 (vegetarian)
- Slow-cooked pork belly with apple syrup, parsnip, cream of green cabbage and a piece of rye bread € 11.50
- Carpaccio of beef tenderloin with pesto, Manchego, sun tomato and fried broad beans € 12.50
- Tataki of Flat Iron steak with kimchi, spring onions and a Japanese takoyaki sauce € 11.50
- Mackerel fillet with fennel marinated orange and dill mayonnaise € 12.50
- Homemade broccoli soup with curry-cream cumin and herb crème fraîche € 6.00 (vegetarian)

Main Courses

- Potato gratin with roasted leeks, slightly spicy salsa, pecans and a soy sauce € 20.50 (vegetarian)
- Pasta with mushrooms, pumpkin seeds and a cheese biscuit € 19.50 (vegetarian)
- Catfish fillet with a mash of corn, bok choy and tandoori sauce € 22,00
- Pike-perch fillet with pumpkin from the oven and a surprising Noilly Prat sauce € 21.50
- Beef picanha with Charlotte potatoes from the oven, carrot cream, haricôts verts and a red wine sauce € 23.00
- Venison steak with endive stew and a stewed pear, Brussels sprouts and a game gravy € 24.00
- Dutch steak with grilled zucchini, potato mousseline and red wine gravy € 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
- Tarte tatin with apple, cinnamon mousse, walnut ice cream and forest fruits € 8.50
- Lemon-tiramisu with a macaron, blackberry gel and mango-passion fruit sorbet € 8.50
- Cheese platter with nut bread and fig compôte € 12.50

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