

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

Starters

- Goat cheese mousse with pickled pear, foccacia and fig cream € 10.00 (vegetarian)
- Celeriac cooked in harissa, hummus, crumble of Ras-el-hanout and marinated tomato € 11,00 (vegetarian)
- Fried shrimp with wakamé, soybeans, radish and ponzu dressing € 11.50
- Beef tenderloin carpaccio with pesto, Manchego, sun tomato and fried broad beans € 12.50
- Sticky rib fingers with red cabbage and white bean salad, sweet potato chips and a spicy sriracha mayonnaise € 11,50
- Ham on the bone with potato salad, pickled red onion and a boiled quail egg € 12.50
- Beetroot marinated salmon with sweet and sour cucumber, lemon mayonnaise and a coral tuile € 12,50
- Homemade pumpkin soup with basil-crème fraiche € 6,00 (vegetarian)

Main Courses

- Halloumi with pea cream, truffle potato from the oven and a fresh lime sauce € 20.50 (vegetarian)
- Pasta with mushrooms, pumpkin seeds and a cheese biscuit € 19.50 (vegetarian)
- Halibut with orzo, roasted tomato, Chinese cabbage and a lime-miso sauce € 22,00
- Sea bass fillet with mushroom puree, beurre noisette sauce, roasted bell pepper and hazelnut € 21,50
- Sirloin steak with potato from the oven, cauliflower cream and light-creamy truffle sauce € 23,00
- Diamond tenderloin with mustard mousseline, thyme sauce and grilled eggplant € 24,00
- Dutch steak with sauce of roasted garlic, mashed potatoes and glazed carrot € 24,00
- Duck breast fillet with sweet potato puree, fried beech mushrooms and a berry sauce € 21,50

Desserts

- Brunel crème brûlée with liqueur "43", frozen yogurt and caramel sauce € 9.75
- Baba dipped in orange sauce with vanilla custard and dark chocolate ice cream € 8.50
- Red fruit parfait with a white chocolate bavarois and smoked almonds € 8.50
- Cheese platter with nut bread and fig compote € 12.50

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