

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

Starters

Carrot panna cotta with broccoli and chervil cream, curry mayonnaise and pecan nuts € 10,00

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

Asian steak tartare with a fried quail egg, seam mayonnaise and an oriental crisp € 12,50

Home-smoked salmon with a lime mayonnaise, horseradish espuma, capers and green asparagus € 12,50

Light creamy leek soup with a cheese brioche € 6,00 (vegetarian)

Hoofdgerechten

Halloumi with pea cream, truffle potato from the oven and a fresh lime sauce € 20,50
(vegetarian)

Linguine with pomodoro sauce, mozzarella, arugula, pine nuts and sun tomatoes € 19,50
(vegetarian)

Haddock fillet with a risotto of maftoul, zucchini, tomato gel, spinach and a dill sauce € 22,00

Sea bass fillet with mushroom puree, beurre noisette sauce, roasted bell pepper and hazelnut € 22,00

Lamb fillet with roseval from the oven, cauliflower cream, string beans and a port gravy € 24,00

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 € 22,50

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

Banana panna cotta with bacon biscuit, coconut ice cream and a dulce de leche gel € 8,50

Cheese platter with nut bread and fig compote € 12,50

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