

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

Starters

Eclair filled with cream of blue cheese with an apple-pear salad, honey dressing and walnuts
€ 11,00 (vegetarian)

Variations of beetroot: tartare, foam, sweet and sour and powder with a mayonnaise of miso and sesame € 11,00 (vegetarian)

Fried shrimp with wakamé, soybeans, radish and ponzu dressing € 11.50

Red mullet fillet with lobster broth, cooked pumpkin, a fresh lime mayonnaise and pickled onion € 12.50

Beef tenderloin carpaccio with truffle mayonnaise, old Gouda cheese, arugula, sun tomatoes and sunflower seeds € 13.50

Pork belly "char siu" with atjar, cassava and a hot sauce of sriracha € 11,50

Tataki of beef with Mexican salad, crème fraîche, tajin dressing and a nacho crispy € 12.50

Broccoli-zucchini soup with curry cream € 6.00 (vegetarian)

Main courses

Halloumi with grilled green asparagus, Roseval and a beurre blanc sauce € 19.50 (vegetarian)

Mushroom tart with a cream of parsnip and a thyme-balsamic sauce € 20,50 (vegetarian)

Fillet of sea bream with mashed potatoes, roasted leeks and a coconut-lemongrass sauce
€ 22,00

Plaice fillet with a cream of eggplant, stewed Chinese cabbage and a soy soy sauce € 22,00

Duck breast fillet with celeriac-misopuree, plums and a cherry sauce € 22,00

Ribeye with sweet potato from the oven, pea cream and a tomato gravy € 24,00

Diamond tenderloin with a smoked beurre blanc, spinach leaf and mousseline € 24,00

Dutch steak with potato mousseline, haricots verts, red wine gravy and bacon crumble € 24,00

Desserts

Brunel crème brûlée with liqueur "43", vanilla ice cream and caramel sauce € 9.75

Hazelnut panna cotta with cinnamon cream, chocolate-chip cookie and pistachio ice cream
€ 8.50

Blondie with blackberries, pecans, meringue and lemon-lime sorbet € 8.50

Cheese platter with nut bread and fig compote € 12.50

For the enthusiast: bowl of Flemish Fries with mayonnaise € 5.00