***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 walnut, nut bread toast, green asparagus and a truffle crumble € 11.50 (vegetarian)

Variations of beetroot: tartare, espuma, sweet and sour and powder with a mayonnaise of miso and sesame € 11,50 (vegetarian)

Scampi: tartare and whole with little gem, remoulade and marinated cucumber € 12.50

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 € 12,00

Cake of old Gouda cheese and Parma ham, cranberry compote and tomberries € 12.50

Mustard soup with spring onion (vegetarian) and pieces of smoked chicken € 6.50

Main courses

Orzo: red risotto with a celeriac steak, beurre blanc, herb oil and cavolo nero € 20.50
(vegetarian)

Mushroom tart with a cream of parsnip, thyme sauce and balsamic vinegar € 20.50 (vegetarian)

Dorade fillet with mashed potatoes, roasted leeks and a coconut-lemongrass sauce € 22.50

Halibut fillet with Charlotte potato, roasted melous onion, cauliflower cream and a beurre rouge sauce € 22,50

Duck breast fillet with pumpkin puree, carrot, apple gel and cognac sauce € 22,50

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

Diamond tenderloin with broad beans, beurre noissette sauce and a potato mousseline € 24,00

Dutch steak with miso puree, umami gravy, grilled corn and fried onions € 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

Pear crumble with yogurt ice cream, almond and a custard cream € 9.00

Cheese platter with nut bread and fig compote € 12.50

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