

LUNCHMENU

3 GANGEN | 3 COURSES € 42,50

TE BESTELLEN TOT 15.00 UUR | TO BE ORDERED UNTIL 3PM

CHEFS MENU

4 GANGEN | 4 COURSES € 59,50

5 GANGEN | 5 COURSES € 69,50

6 GANGEN | 6 COURSES € 79,50

DAGELIJKS VARIËREND SEIZOENSMENU | DAILY VARYING SEASONAL MENU

A LA CARTE

VOORGERECHTEN | STARTERS

GEMARINEERDE ZEEBAARS | KARNEMELK | GRAPEFRUIT | AVOCADO

MARINATED SEABASS | BUTTERMILK | GRAPEFRUIT | AVOCADO

€ 22,50

KWARTEL | GANZENLEVER | TRUFFEL | ZUURKOOL

QUAIL | GOOSELIVER | TRUFFLE | SAUERKRAUT

€ 25,00

LANGOUSTINE | CRÈME FRAÎCHE | KAVIAAR | CITRUS

LANGOUSTINE | CRÈME FRAÎCHE | CAVIAR | CITRUS

€ 32,50

BELPER KNOLLE KAAS | PETERSELIE & KERVELWORTEL | KRUIDEN (V)

BELPER KNOLLE CHEESE | PARSLEY & CHERVIL ROOT | HERBS (V)

€ 19,50

TUSSENGERECHTEN | ENTREMETS

ZEEDUIVEL | POMPOEN | PREI | DILLE BEURRE BLANC

MONKFISH | PUMPKIN | LEEK | DILL BEURRE BLANC

€ 23,50

KALFSZWEZERIK | PAARSE MOSTERD | BLOEMKOOL | PICCALILLY

SWEETBREADS OF VEAL | PURPLE MUSTARD | COULIFLOWER | PICCALILLY

€ 22,50

GEROOSTERDE SPITSKOOL | KUMQUAT | NOTEN | SOJA CRÈME SAUS (V)

ROASTED OXHEART CABBAGE | KUMQUAT | NUTS | CRÈME SAUCE OF SOJA (V)

€ 18,50

HOOFDGERECHTEN | MAINS

TARBOTFILET | SPINAZIE | ARTISJOK | TRUFFEL | GNOCCHI

FILLET OF TURBOT | SPINACH | ARTICHOKE | TRUFFLE | GNOCCHI

€ 59,50

DRY AGED ENTRECOTE | UI BEREIDINGEN | POMMES PONT NEUF | MADEIRA JUS

DRY AGED ENTRECOTE | ONION PREPARATIONS | POMMES PONT NEUF | MADEIRA JUS

€ 47,50

REERUGFILET | AARDAPPEL & APPEL (HETE BLIKSEM) | RODE KOOL | CALVADOS JUS

SADDLE OF VENISON | POTATO & APPLE (HETE BLIKSEM) | RED CABBAGE | CALVADOS JUS

€ 59,50

KNOLSELDERIJ | HOORN DES OVERVLOEDS | KNOFLOOK | GEROOSTERDE GROENTENJUS (V)

CELERIC | BLACK TRUMPET MUSHROOMS | GARLIC | ROASTED VEGETABLES JUS

€ 29,50

DELUXE MENU

4 GANGEN | 4 COURSES € 89,50

5 GANGEN | 5 COURSES € 99,50 *

ENKEL PER TAFEL TE BESTELLEN | TO BE ORDERED PER TABLE ONLY

AMUSES

BRIQUE DEEG | PARMEZAANSE KAAS | KALAMATA OLIJF
BRIQUE PASTRY | PARMESAN CHEESE | KALAMATA OLIVE

WAFEL | SPRUIT | BOERENKOOL | GEROOKTE AMANDEL
WAFFLE | BRUSSELSPROUTS | GREEN CABBAGE | SMOKED ALMONDS

MENU

LANGOUSTINE | CRÈME FRAÎCHE | KAVIAAR | CITRUS
LANGOUSTINE | CRÈME FRAÎCHE | CAVIAR | CITRUS

C.P.

TARBOTFILET | SPINAZIE | ARTISJOK | TRUFFEL
FILLET OF TURBOT | SPINACH | ARTICHOKE | TRUFFLE

C.P.

*** KALFSZWEZERIJK | PAARSE MOSTERD | BLOEMKOOL | PICCALILLY**
*** SWEETBREADS OF VEAL | PURPLE MUSTARD | COULIFLOWER | PICCALILLY**

C.P.

REERUGFILET | AARDAPPEL & APPEL (HETE BLIKSEM) | RODE KOOL | CALVADOS JUS
SADDLE OF VENISON | POTATO & APPLE (HETE BLIKSEM) | RED CABBAGE | CALVADOS JUS

C.P.

SOUFFLÉ VAN VANILLE | VANILLE-IJS | SINAASAPPEL
SOUFFLÉ OF VANILLA | VANILLA ICE CREAM | ORANGE

NAGERECHTEN | DESSERTS

PEER | LAURIER | SUMAK | KWEEPEER | CHARTREUSE
PEAR | LAUREL | SUMAC | QUINCE | CHARTREUSE
€ 15,00

DIVERSE BEREIDINGEN VAN MANDARIJN | DRAGON
DIFFERENT TEXTURES OF MANDARIN | TARRAGON
€ 15,00

SOUFFLÉ VAN VANILLE | VANILLE-IJS | SINAASAPPEL
SOUFFLÉ OF VANILLA | VANILLA ICE CREAM | ORANGE
PER 2 PERSONEN TE BESTELLEN | TO BE ORDERED PER 2 PERSONS
20 MIN. BEREIDINGSTIJD | 20 MIN PREPARATION TIME
€ 15,00

“ESPRESSO MARTINI” | VODKA | KOFFIELIKEUR | CHOCOLADE | KARMEL
“ESPRESSO MARTINI” | VODKA | COFFEE LIQUOR | CHOCOLATE | CARMEL
€ 15,00

SELECTIE VAN BOERENKAZEN | COMPOTE | NOTENBROOD
SELECTION OF ARTISANAL CHEESES | COMPOTE | NUT BREAD
€ 15,00

V – Dit gerecht is vegetarisch | V - This dish is vegetarian