

STARTERS

Toast with smoked salmon Mowi Fennel dill citrus	€ 18
Burrata  Pumpkin sea buckthorn hazelnut	€ 20
Fish soup	€ 21
Gamba's a la Plancha Café beurre de Paris	€ 32
Scallop Celeriac orange	€ 28
Steak tartare Tarragon pommes allumettes	€ 22
Wild game terrine Shallot Madeira silver onion	€ 16

OESTERS & KAVIAAR

Zeeuwse creuses n*4	3 stuks	€ 17
Zeeuwse creuses n*4	6 stuks	€ 32
Zeeuwse creuses oriental style n*4	3 stuks	€ 20
Zeeuwse creuses oriental style n*4	6 stuks	€ 38
Persian black pearl kaviaar 10 grams blini sour cream		€ 45

Create your own selection of sides

SIDES

Mashed potatoes
Almond croquettes
French fries
Glazed carrots
Butter lettuce | tomato
Fresh fennel salad
Warm seasonal vegetables

5 euro per side dish

MAIN

Gnocchi  Gorgonzola mascarpone	€ 24
Tenderloin steak Simmental Peppersauce	€ 44
Wild duck breast fillet Sour cherry jus	€ 32
Sea bass in salt crust for 2 persons Waiting time 30 min.	€ 85
Cod fillet Saffron sauce	€ 42
Venison veal fillet Sour cherry jus	€ 40
Fried sole 500-600gr Lemon green herbs	€ 69
Grilled gilt-head bream Tartare with beurre blanc sauce	€ 38

*For unannounced changes, allergies, and intolerances,
we are obliged to charge a €20 supplement.*