


STARTERS

Toast with smoked salmon Mowi Brioche Sour cream	€ 18
Fish soup Shrimp	€ 21
Grilled prawn Garlic tomato	€ 32
Half lobster Belle vue	€ 44
Steak tartare Herb salad	€ 22
Marinated tomato  Burrata herb oil	€ 19

OYSTERS & CAVIAR

Zeeuwse creuses n*4	3 pieces	€ 17
Zeeuwse creuses n*4	6 pieces	€ 32
Persian black pearl caviar 10 grams blini sour cream		€ 45

For groups of 6 people or more, we only serve the chef's menu.

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

Create your own selection of sides

SIDES

Mashed potatoes
Potato croquettes
French fries
Grilled vegetables | Parmesan | herb salad
Mixed salad
Arugula | olive oil | Parmesan

5 euro per side dish

MAIN

Ravioli  Ricotta spinach	€ 24
Tenderloin steak Red wine sauce	€ 36
Duck breast À l'orange	€ 32
Grilled prawn Garlic tomato	€ 54
Sea bass salt crust +- 40 minutes Beurre blanc serves 2 people	€ 85
Lobster belle vue Cocktail sauce	€ 78
Fried sole 500-600gr Capers butter	€ 69
Grilled sea bass Chimichurri sauce	€ 38

DESSERTS

Dame Blanche	€ 12
Tarte Tatin	€ 12
Coupe Colonel	€ 12
Crème Brûlée	€ 10
Cheese assortment by Van Tricht	€ 17