

STARTERS

Toast with smoked salmon Mowi Brioche Sour cream	€ 18
Toast with mushroom  Chestnut cream gorgonzola	€ 16
Fish soup	€ 21
Grilled prawn Café beurre de Paris	€ 32
Pan-seared scallop Chestnut cream celeriac orange	€ 28
Steak tartare Herb salad	€ 22
Wild game terrine Apricot compote madeira silver onion	€ 16

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
Almond croquettes
French fries
Grilled vegetables | Parmesan | herb salad
Lettuce | tomato
Steamed spinach
Endive salad

5 euro per side dish

MAIN

Gnocchi  Gorgonzola mascarpone	€ 24
Tenderloin steak Simmental Peppersauce	€ 44
Wild duck breast fillet Sour cherry jus	€ 32
Grilled prawn Café beurre de Paris sauce	€ 54
Ling fillet Tartare with beurre blanc sauce	€ 34
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

DESSERTS

Dame Blanche	€ 12
Tarte Tatin	€ 10
Chocolat mousse amarena	€ 12
Crème Catalane	€ 12
Cheese assortment by Van Tricht	€ 17