

STARTERS

Shrimp croquette Fried parsley lemon	€ 23
Fish soup Shrimp	€ 23
Grilled prawn Garlic tomato	€ 32
Half lobster Belle vue	€ 44
Steak tartare Herb salad	€ 24
Marinated tomato  Burrata herb oil	€ 22

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		€ 60

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
Boiled baby potatoes
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
Bavette steak Chimichurri sauce	€ 32
Grilled prawn Garlic tomato	€ 54
Sea bass salt crust +- 40 minutes Beurre blanc serves 2 people	€ 98
Lobster belle vue Cocktail sauce	€ 78
Fried sole 500-600gr Kappertjes boter	€ 69
Grilled sea bass Chimichurri sauce	€ 32

DESSERTS

Dame Blanche	€ 14
Tarte Tatin	€ 14
Coupe Colonel	€ 14
Crème Brûlée	€ 14
Cheese assortment by Van Tricht	€ 19