

Restaurant menu

Classics

Starters

Carpaccio 12,⁵⁰

Parmesan, pine nuts, croutons

Graved-lax 11,⁵⁰

Lime mayonnaise, red onion, capers

 Goat cheese 9,⁵⁰

Honey, walnut, olive, apple

Mushroom bouillon 6,⁵⁰

Green herbs

Lobster bisque 9,⁵⁰

With Dutch shrimps

Main Courses

Fish of the day 21,⁵⁰

Risotto, beurre blanc

Lady steak (160gr) 23,⁵⁰

Red wine sauce

Tournedos steak (225gr) 27,⁵⁰

Red wine sauce

 Lasagne 18,⁵⁰

Basil sauce, Parmesan

Desserts

Chocolate creation 8,⁵⁰

Mousse, ice-cream, cake

Lemon pie 9,⁵⁰

Curd, sorbet ice-cream

Cheese platter 12,⁰⁰

Nuts, raisinbread

Coffee complete 4,²⁵

Main courses are served with additional salad and garnish. On request we serve French fries (+€3,50) and/or fresh salad (+€3,50).

Restaurant Menu

Monthly menu

Starters

Tuna

Steak-tartare from tuna, soy sauce and cookie from sambal

Veal

Terrine from veal, apricot, plums and cucumber



Beet and goat

'Bitterbal' from goat's cheese with balsamic vinegar and sweetsour of beet

Second course



Potato

Soup of potato, smoked garlic and morels



Mushroom ravioli (you can choose this also as maincourse)

Ravioli of mushrooms, fresh vegetable and basil sauce

Main course

Trout

With purée of mackerel and truffle potato, mushrooms and beurre rouge

Corn chicken

With bonne femme and sage gravy

Iberico pork

Duxelle of mushrooms with Pancetta ham en garlic port-wine sauce

Nagerechten

Snowball

Lemon curd with hazelnut, papaja and lemon sorbet

Pineapple

Tarte tatin from pineapple with vanilla foam and yoghurt ice cream

Semifreddo

Canned peaches with hazelnut and honey

Main courses are served with additional salad and garnish. Upon request we serve French fries (+€3,50).

1 course	€ 23.50
2 courses	€ 28.50
3 courses	€ 32.50
4 courses	€ 39.50