



SNACKS

OYSTERS	
PER PIECE	4,00
HALF DOZEN	20,00
DOZEN	40,00
SHRIMP CROQUETTES — 3 PCS	12,00
BITTERBALLEN — 6 PCS	8,00

CHEFS MENU

**OFTEN CHANGING SPECIALTY MENU
SELECTED WITH CARE BY OUR HEADCHEF**

3 COURSES 39,00

4 COURSES 49,00

STARTERS

TARTE TATIN 15,00

Tarte tatin of red onions with a foam of rocket lettuce, cream of olive oil, balsamic vinegar pearls and sauce of feta and yoghurt.

ASIAN TARTARE 15,00

Steak tartare Asian style with nori, black sesame cream and shiso leaves.

KINGFISH & TUNA 17,50

Duo of kingfish and tuna served with avocado salsa, lime gel, Romanesco and meringue of fennel.

FOIE GRAS & SCALLOP 17,50

Seared foie gras and scallop with a cream of miso and cauliflower, string beans and velouté of XO.

MAIN COURSES

CELERIAC STEAK 23,50

Steak of puffed celeriac served with a cream of lemon thyme, sauce from shallots, smokey blue cheese and macadamia.

SALMON TROUT 25,00

Baked on the skin served with a cream of artichoke and anchovies, sauce form vermouth, point cabbage and almonds.

RIB-EYE (250 GRAMS) 29,50

Served with a crumble of sourdough, thyme and rosemary, cream of carrots, duxelles and red wine sauce.

RACK OF LAMB 27,50

Roasted rack of lamb with a crust of pine nuts and fresh herbs. Served with quinoa, green peas, sugarsnaps and roasted tomatoes.

SOLE (500 GRAM) 42,50

Pan seared in butter. With fries and salad.

SIDES

MIXED SALAD 5,00

FRIES 5,00

With truffle mayonnaise **2,50**

DESSERTS

COFFEE 10,00

Mousse of coffee and Tia Maria with praliné cream, dark chocolate ganache and merengue of coffee and Tia Maria.

CRÈME BRULEE OF GOAT CHEESE 10,00

With a crumble of pecans, ganache of white chocolate and yoghurt and tarragon parfait.

COCONUT & MANGO 10,00

Coconut of dark chocolate filled with a mousse of mango and red pepper. Served with pecan crumble and coconut meringue.

ASSORTMENT OF CHEESES 15,00

From Bourgondisch Lifestyle.



MOUSSEREND

CAVA RESERVA

Miquel Pons, Penedes

7,50 35,00

CHAMPAGNE BLANC DE BLANCS

Premier cru, Yannick Vauthier

12,50 60,00

WITTE HUISWIJNEN

RESERVE ST. JACQUES 2020

Sauvignon blanc, Pays d'Oc

4,50 25,00

TRES CANTOS 2021

Verdejo – Viura, Rueda

5,00 28,00

MONTANSSY 2020

Chardonnay houtgelagerd, Pays d'Oc

5,50 32,50

RODE HUISWIJNEN

RAMON ROQUETA RESERVA 2017

Tempranillo, Catalunya

5,50 32,00

LE VERSANT 2019

Pinot Noir, Pays d'Oc

5,00 28,00

LIRAC LA FERMADE 2019

Grenache, Syrah, Mourvedre, Rhone.

6,50 38,00

ROSÉ

LE VERSANT 2021

Grenache Noir, Pays d'Oc

5,00 28,00

CHATEAU DEMONPERE 2021

Cinsault – Grenache, Provence

36,00

HAUT GLEON 2021

Grenache, Cabernet, Merlot, Pinot

36,00

COCKTAILS

DARK & STORMY

Goslings black rum – gingerbeer – limoen

12,50

MOSCOW MULE

Vodka – gingerbeer – limoen

12,50

PALOMA

Tequila – grapefruit – limoen

12,50

GIN & TONICS

BOBBY'S GIN

Sinaasappel – kruidnagel

10,00

THE STILLERY'S GIN

Peer – blauwe bessen

10,00

HENDRICKS GIN

Komkommer – zwarte peper

10,00

BIEREN OP FLES

HEINEKEN

3,50

IJWIT – BROUWERIJ 'T IJ, AMSTERDAM

Witbier (6,5%)

5,00

NATTE – BROUWERIJ 'T IJ, AMSTERDAM

Biologische Dubbel (6,5%)

5,00

ZATTE – BROUWERIJ 'T IJ, AMSTERDAM

Ongefilterde Tripel (8%)

5,00