

Menu 'Het Gerecht'

Lobster with asparagus, samphire and ramson (1)

Sea bass with a sauce of chorizo, artichoke (2)

Oxtail, soft egg, madeira (3)

Lamb with eggplant, sweet bell peper, Moroccan stew
cumin sauce (4)

Yoghurt, lychee sorbet and rose (5)

In case of allergies or dietary wishes, please let us know so that our chef can be creative to make a suggestion. It is possible that we can ask an additional fee.

Menu 3 courses €37,50
2,4 and 5

wine-pairing 3 courses €19,50

Menu 4 courses €48.50
1,2,4 and 5

wine-pairing 4 courses €26

Menu 5 courses €59,50

wine-pairing 5 courses €32,50

Cheese instead of dessert €5,- supplement
(Tip: delicious with a glass of madeira!)

À la carte

Starters

Oxtail, soft egg, madeira, asparagus	€ 14,50
Lobster soup, fisch, and basil	€ 16,50
Thai couscous salad with pickles, peanut flan and mango sorbet	€ 14,50

Maincourses

Haddock beurre blanc, steamed potatoes and asparagus	€ 23,50
Lamb with eggplant, sweet bell peper, Moroccan stew cumin sauce	€ 24,50
Seasonal risotto v	€ 19,50

Desserts

Moelleux of chocolate, orange, vanilla ice cream	€ 11,50
Yoghurt, lychee sorbet and rose	€ 12,50
Cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50

Lunch Het Gerecht

Sea bass with a sauce of chorizo and artichoke

Lamb with eggplant, sweet bell peper, Moroccan stew
cumin sauce

Coffe/tea with sweets

€ 26,50 alcoholfree cocktail included

Lunch dishes

Cauliflower soup with almonds and prawns	€ 9,50
Thai couscous salad with pickles, peanut flan and mango sorbet ✓	€ 14,50
Iberco pork cheek with asparagus and potato mousseline	€ 19,50
Haddock beurre blanc, gnocchi and cherry tomatoes	€ 19,50
Lobster soup, fisch, and basil	€ 16,50

Side dishes

Pommes dauphines (5)	€ 3,00
Gnocchi	€ 2,00

Desserts

Moelleux of chocolate, orange, vanilla ice cream	€ 11,50
Yoghurt, lychee sorbet and rose	€ 12,50
different types of cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50