

## Menu 'Het Gerecht'

Poultry with coconut and shiitake mushroom

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Halibut, dashi broth with pregola pasta

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Paella with fennel, red mullet, bisque sauce and salsa of tomato

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Veal with a red wine sauce, broccolini and polenta

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Red fruits, vanilla, Breton biscuit

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  
Poultry, veal and red fruits

wine-pairing 3 courses €19,50

Menu 4 courses €48.50  
Poultry, halibut, veal and red fruits

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

Poultry with coconut and shiitake mushroom	€ 14,50
Lobster soup, fish, 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
Veal with a red wine sauce, broccolini and polenta	€ 24,50
Seasonal risotto v	€ 19,50

### Desserts

Moelleux of chocolate, orange, vanilla ice cream	€ 11,50
Red fruits, vanilla, Breton biscuit	€ 12,50
Cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50

## Lunch Het Gerecht

Poultry with coconut and shiitake mushroom

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Veal with a red wine sauce, broccolini and polenta

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Coffe/tea with sweets

€ 26,50 alcoholfree cocktail included

### Lunch dishes

asparagus soup with salmon	€ 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
Red fruits, vanilla, Breton biscuit	€ 12,50
different types of cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50