#### Menu ''Het Gerecht''

Salmon tartare with watermelon, lime vinaigrette and cucumber

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Corvina bass with an antiboise sauce, black rice and eggplant

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Pork belly and neck, pickled cabbage and pickles

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Sirloin steak with raspberry vinegar sauce, arugula pesto, turnip and a tomato

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White chocolate mousse, blackberries, elderflower and almond

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 €38,50 wine-pairing 3 courses €19,50

Poultry, veal and red fruits

Menu 4 courses €48.50 wine-pairing 4 courses €26

Poultry, halibut, veal and red fruits

Menu 5 courses €59,50 wine-pairing 5 courses €32,50

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

# Á la carte

## **Starters**

Gazpacho soup (cold) with burrata cheese and black garlic	€14,50
Beef pastrami with pickle, red onion compote and carrots	€15,50
Lobster soup, fisch and basil	€16,50

# **Maincourses**

Catfish with sweet potato, coconut sauce, and pickled cabbage	€22,50
Iberico pork cheek, green asparagus, carrot, cherries and cherry beer sauce	€23,50
Fregola pasta with artichoke, wild garlic butter, tomato chutney v	€19,50

## Desserts

Moelleux of chocolate, orange, vanilla ice cream	€ 11,50
Café glacé with marsala and white chocolate	€ 11,50
Cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50

#### Lunch Het Gerecht

Salmon tartare with watermelon, lime vinaigrette and cucumber

Sirloin steak with raspberry vinegar sauce, arugula pesto, turnip and a tomato flan

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### Coffe/tea with sweets

€ 28,50

### Lunch dishes

Gazpacho soup (cold) with burrata cheese and black garlic v	€ 14,50
Iberico pork cheek, green asparagus, carrot, cherries and cherry beer sauce	€ 23,50
Catfish with sweet potato, coconut sauce, and pickled cabbage	€ 22,50
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
Café glacé with marsala and white chocolate	€ 11,50
different types of cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50