

Menu 'Het Gerecht'

Mackerel fillet, kohlrabi salad with apple, walnut and orange vinaigrette

Codfish, lentils, pumpkin and mussel with verjus sauce

Rabbit filled with foie gras and black plums, carrot in tarragon oil and dark beer sauce

Wild duck with beetroot, cauliflower and curry cream with elderberry sauce

Pear, saffron, toffee and white chocolate ice cream

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
Mackerel fillet, wild duck and pear

Menu 4 courses €48.50 wine-pairing 4 courses €26
Mackerel fillet, codfish, wild duck and pear

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

Pearl barley salad with burrata cheese, spinach-apple sorbet and black garlic v	€ 14,50
Beef pastrami with pickle, red onion compote and carrots	€ 15,50
Lobster soup, fish and basil	€ 16,50
Mackerel fillet, kohlrabi salad with apple, walnut and orange vinaigrette	€ 15,50

Main courses

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 and tomato v	€ 19,50
Wild duck with beetroot, cauliflower and curry cream with elderberry sauce	€ 25,50

Desserts

Moelleux of chocolate, orange, vanilla ice cream	€ 12,50
Pear, saffron, toffee and white chocolate ice cream	€ 12,50
Cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50

Lunch Het Gerecht

Mackerel fillet, kohlrabi salad with apple, walnut and orange vinaigrette

Wild duck with beetroot, cauliflower and curry cream with elderberry sauce

Pear, saffron, toffee and white chocolate ice cream

Coffe/tea with sweets

Lunch menu 2 courses € 28,50 (starter, maincourse and coffee or tea)

3 courses € 38,50 including coffee or tea

Lunch dishes

Fregola pasta with artichoke, wild garlic butter and tomato v	€ 19,50
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, fish, and basil	€ 16,50

Side dishes

Pommes dauphines (5)	€ 3,00
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Desserts

Moelleux of chocolate, orange, vanilla ice cream	€ 12,50
Pear, saffron, toffee and white chocolate ice cream	€ 12,50
different types of cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50