

Menu 'Het Gerecht'

Beef tartare, celeriac cream, vadouvan and curry vinaigrette, poached quail egg and puffed onion

Pike-perch, fennel sauce, saffron rice and fennel salad with orange

Lobster ravioli, nobashi shrimp, celery salsa, rouille, and bisque sauce

Boar with a hazelnut crust, gravy of 5-spices and parsley root cream

Almond mousse, apple marinated in calvados, cinnamon fritter and cinnamon ice cream

Please order the menu per table to avoid longer waiting times. Be on time to report allergies, this is how our chef can handle this creatively. An additional price can be added for adjustments in the menu.

Menu 3 courses € 38,50 matching wine 3 courses € 21
Beef tartare - Boar - Almond mousse

Menu 4 courses € 48,50 matching wine 4 courses € 28
Beef tartare - Pike-perch - Boar - Almond mousse

Menu 5 courses € 59,50 matching wine 5 courses € 35

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 tartare, celeriac cream, vadouvan and curry vinaigrette, poached quail egg and puffed onion	€ 16,50
Lobster soup, fish and basil	€ 17,50
Pike-perch, fennel sauce, saffron rice and fennel salad with orange	€ 15,50

Maincourses

Wolffish with sweet potato, coconut sauce, and pickled cabbage	€ 23,50
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
Sirloin steak with red wine sauce, celeriac cream and pumpkin	€ 25,50

Desserts

Moelleux of chocolate, orange, vanilla ice cream	€ 12,50
Almond mousse, apple marinated in calvados, cinnamon fritter and cinnamon ice cream	€ 12,50
Cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50

Lunch Het Gerecht

Beef tartare, celeriac cream, vadouvan and curry vinaigrette, poached quail egg and puffed onion

Boar with a hazelnut crust, gravy of 5-spices and parsley root cream

Almond mousse, apple marinated in calvados, cinnamon fritter and cinnamon ice cream

Coffe/tea with sweets

Lunch menu 2 couses € 28,50 (starter, maincouse and coffee or tea)

3 couses € 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, and cherry sauce	€ 23,50
wolffish with sweet potato, coconut sauce, and pickled cabbage	€ 23,50
Lobster soup, fisch, 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
Almond mousse, apple marinated in calvados, cinnamon fritter and cinnamon ice cream	€ 12,50
different types of cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50