

Chefs menu

Hamachi

papaya chutney | orzo pasta | carrot vinaigrette

Scallop

parsnip cream | sea urchin | eringi mushroom | dashi

Partridge

foie gras | red and yellow beetroot | gravy of calvados

Venison

salsify | red cabbage | truffle sauce

Dark chocolate

nuts | orange sorbet | honey panna cotta

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 € 43,50

matching wine 3 courses € 21

Hamachi - Venison – Dark chocolate

Menu 4 courses € 52,50

matching wine 4 courses € 28

Hamachi – Scallop – Venison – Dark chocolate

Menu 5 courses € 65,-

matching wine 5 courses € 35

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

À la carte

Starters

Celeriac onion vadouvan pecorino v	€ 14,50
Hamachi papaya chutney orzo pasta carrot vinaigrette	€ 17,50
Lobster soup fisch basil	€ 17,50
Partridge foie gras red and yellow beetroot gravy of calvados	€ 18,50

Maincourses

Cod saffron rice fennel orange	€ 24,50
Iberico pork cheek green asparagus cherry beer sauce	€ 23,50
Lentils pumpkin mushrooms fennel sauce v	€ 19,50
Venison salsify red cabbage truffle sauce	€ 27,50

Desserts

Dark chocolate nuts orange sorbet honey panna cotta	€ 12,50
Almond mousse apple marinated calvados cinnamon	€ 12,50
Cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50

Lunch Het Gerecht

Hamachi

papaya chutney | orzo pasta | carrot vinaigrette

Venison

salsify | red cabbage | truffle sauce

Dark chocolate

nuts | orange sorbet | honey panna cotta

Coffe/tea with sweets

Lunch menu 2 couses € 28,50 (Hamachi - Venison and coffee or tea)

3 couses € 38,50 including coffee or tea

Lunch dishes

Lentils pumpkin mushrooms fennel sauce 	€ 19,50
Iberico pork cheek green asparagus cherry beer sauce	€ 23,50
Cod saffron rice fennel orange	€ 24,50
Lobster soup fisch basil	€ 17,50

Side dishes

Pommes dauphines (5)	€ 3,00
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Desserts

Dark chocolate nuts orange sorbet honey panna cotta	€ 12,50
Almond mousse apple marinated calvados cinnamon	€ 12,50
Cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50