

Chefs menu

Haddock

Rilette | pickels | string bean vinaigrette

Weever

Pear | scallop | potato | red cabbage sauce

Beef neck

Jerusalem artichoke | sumac | sauerkraut

Guinea fowl

Sweet potato | coconut | mushroom | (+ foie gras € 3,50 supplement)

Pineapple

White chocolate | spiced Bisquit

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
Haddock – Guinea fowl – Pineapple

Menu 4 courses € 48,50 matching wine 4 courses € 28
Haddock – Weever – Guinea fowl – Pineapple

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

Celeriac walnut apple mustard v	€ 14,50
Haddock rilette pickels string bean vinaigrette	€ 17,50
Lobster soup fisch basil	€ 17,50
Beef neck jerusalem artichoke sumac sauerkraut	€ 16,50

Maincourses

Halibut tamarind sauce cauliflower	€ 24,50
Iberico pork cheek green asparagus carrot sauce	€ 24,50
Lentils cauliflower calvados sauce v	€ 19,50
Guinea fowl sweet potato coconut mushroom	€ 23,50

Desserts

Chocolate moelleux Amarena cherry	€ 12,50
Pineapple white chocolate spiced biscuit	€ 12,50
Cheese served with nutbread and grapes (Tip: delicious with a glass of madeira!)	€ 14,50