

Favorites

Zeeland mussels Fennel beurre blanc tarragon	17,50
Dutch Shrimp 'Bloody Mary' tomato avocado celery lime	20,50

Specials

Sashimi salmon tuna ginger soy	21,50
Lobster bisque Dutch shrimp saffron vegetables croutons rouille	21,50
1/2 lobster gratin duxelles spinach aged cheese	35,00

Exclusive

Catch of the day accompanied by a complementary garnish.	Dagprijs
Turbot 'Filet' sauerkraut sc Noilly Prat purée	39,50

SEASON MEAT

Guinea fowl	32,50
Flank Steak	34,50
These dishes are served with seasonal vegetables and red wine jus.	

Sweet

Chocolate Mousse pomegranate sanguine orange brittle	14,50
Ice blood orange pistachio vanilla	14,50
Coffee and Chocolates chocolates paired with your selection of coffee or tea	11,50

Chef's Favorites Menu

Dishes may also be ordered individually, including two starters and two main courses from the menu, along with cheese and dessert available à la carte.

Smoked Eel

toast | herring roe | lemon | ponzu sauce | chives
€ 21,50

xxx

Shells

truffle | kataifi | chestnut | herb cream
€ 21,50

xxx

Leeks 'Oven-Roasted'

dutch shrimp | clams | vadouvan | fish eggs
€ 32,50

xxx

Sea Bass & Guinea Fowl Ravioli

button mushrooms | samphire | Brussels sprouts | jus
€ 33,50

xxx

Cheese

cheese bread | nuts | confiture
€ 17,50

xxx

Apple "Raisins"

caramel | cinnamon | sabayon
€ 14,50

SEASON's Favorites Chef's menu

- 3 - courses € 55,00
- 4 - courses € 67,50
- 5 - courses € 80,00
- 6 - courses € 92,50