FAVORITES

Zeeland Mussels 17,50
fennel | beurre blanc | tarragon

Dutch Brown Shrimp 'Bloody Mary' 20,50
tomato | avocado | celery| lemon

SPECIALS

Sashimi 21,50
salmon | tuna | ginger | soya

Lobster Bisque 21,50
Dutch brown shrimp | saffron vegetables | croutons | rouille

Gratinated Half Lobster 35,00
duxelles | spinach | aged cheese

EXCLUSIVE

Turbot Fillet 39,50
sauerkraut | Noilly Prat-sauce | purée

Catch of the Day Market Price
seasonal garnish

SEASONAL MEAT

Guinea Fowl 32,50

Bavette Steak 34,50
Both dishes are served with seasonal vegatables and red wine jus

DESSERTS

Chocolate Mousse 14,50
pomegranate | blood orange | crunchy tuile

Ice Cream 14,50
blood orange | pistachio | vanilla

Coffee & chocolates 11,50
selection of fine chocolates served with coffee or tea of your choice

CHEF'S FAVORITES

Smoked Eel 21,50
toast | herring caviar | lemon | ponzu | chive

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

Roasted leek 32,50
Dutch brown shrimp | clams | vadouvan | fish roe

Sea Bass & Guinea Fowl Ravioli 33,50
wild mushrooms | sea fennel | Brussels sprouts | veal jus

Cheese 17,50
cheese bread | nuts | fig compote

'Boerenjongens' Apple 14,50
caramel | cinnamon | sabayon

CHEF'S FAVORITES-MENU

		WINE PAIRING
3 courses	55,00	24,00
4 courses	67,50	32,00
5 courses	80,00	40,00
6 courses	92,50	48,00

The menu concludes with 'Boerenjongens' Apple | Cheese a + 5,00