
Starters 17.5

- Salmon
Pickled in citrus fruits | horseradish cream | lamb's lettuce | citrus dressing | sea fennel
- Limburg farmer's pie
Onion chutney | Amsterdam sour | aceto balsamico | picalilly
- Carpaccio Watermelon ✓
Herb salad | chive cream | puffed quinoa | fennel

Soups 8.5

- Vichyssoise
Cold leek fish cream | chives | scampi
- Pea - mint soup
Ravioli | herb oil
- Gazpacho ✓
Vegetable brunoise | tomato pearls | olive oil

Main courses 28.5

- Diamond tenderloin
Veal gravy black pepper | green asparagus gratin | seasonal vegetables
- Plaice fillet
Beurre noisette | spring green | butter sauce | morels
- Celeriac steak ✓
Carrot cream | gremolata | red lentil "bitterbal"
- Steak au Poivre 200 gr +€6,50
Black Angus sirloin steak | pepper sauce | seasonal vegetables | fries
- Chef's Burger
Black Angus beef burger | brioche | Mississippi comeback sauce | fries | lettuce - €4,00
- Scampi
5 marinated scampi | pasta aglio e olio | parmesan

Desserts 11

Cheesecake
Rhubarb | strawberry | white chocolate ice cream | yoghurt espuma

Tiger puff
White chocolate mousse | apricot gel | sweet pickled apricot | citrus sorbet

Vegan passion fruit & mango mouse ✓
Coconut crumble | mango gel | mango ice cakes

Cheese tasting	
3 Cheeses bread matching chutneys	12.5
5 Cheeses bread matchting chutneys	16.5

Are there any allergies and/or dietary requirements? If so, please let us know.

If you would like to dine with 8 persons or more, please choose from one of our menus.

Wine

White		
Zöller Lagas Grauburgunder Pfalz Germany	6	31,5
Balade Romantique Chardonnay Languedoc France	6.5	35
Pasqua Villa Borghetti "Soave" Garganegra-Trebbiano Veneto Italy	7.5	38.5
Zoller Lagas Sauvignon blanc Pfalz Germany	8	39.50
Rosé		
Rubis Signorina Blatina Bosnië & Herzegovina	6.5	35
Red		
Ortonese Sangiovese & Merlot Puglia Italy	6.5	35
Kono Pinot Noir South Island New Zealand	6.5	35
Pasqua Villa Borghetti "Valpolicella Ripasso" Veneto Italy	8.5	45
Rubis Blatina Bosnië & Herzegovina	9	49

Chef's menu

Buffalo mozzarella
Tomato | artichoke | lemon | basil | kalamata olives

Vichyssoise
Cold leek fish cream | chives | scampi

Dover sole
Garlic cream | morel sauce | smoked celeriac

Lamb
Jus of puffed garlic gravy | pommes Anna | peas - mint cream

Yoghurt
yoghurt-citrus | pannacotta | strawberry | rhubarb |
almond crumble | citrus sorbet

4 courses: Buffalo mozzarella | Soup | Lamb | Yoghurt 62
4 courses: Buffalo mozzarella | White Tar | Lamb | Yoghurt 72
5 courses: mozzarella | Soup | White Tar | Lamb | Yoghurt 77

This menu can only be ordered per table

Romantik daily menu

3 courses 49.5
starter | main course | dessert

4 courses with soup 56
starter | soup | main course | dessert

4 courses with starter 65
starter | entremets | main course | dessert