

Dinner menu

FROM 18:00

TO START

ARTISANAL BREAD 	8
<i>Herbs from our own garden, olive oil, sea salt, furikake butter</i>	
OYSTERS	4
<i>Classic shallot vinaigrette - per piece</i>	
HOUSE DELICACY – BAERI CAVIAR 10G	55
<i>Blinis and crème fraîche</i>	

STARTERS

SALMON SASHIMI	14
<i>Soy sauce, ginger, wasabi</i>	
VEAL TERRINE	15
<i>Pepper crumble, apricot compote, mushroom duxelles, celeriac</i>	
CRAB SALAD	17
<i>Brown crab dressing, celeriac, avocado</i>	
DUCK BREAST	14
<i>Orange sauce, lentils, parsnip cream</i>	
SOUP OF THE CHEF 	12
<i>Seasonal soup – ask our team for today's selection</i>	
BROCCOLI TERIYAKI 	12
<i>Peanuts, spring onion, red chili</i>	

MAIN COURSES

CRISPY BRAISED VEAL	23
<i>Truffle jus, chestnut cream, pumpkin, marinated mushrooms</i>	
COD FILLET	28
<i>Tomato jus, crispy polenta, spinach, crayfish</i>	
ENTRECÔTE	28
<i>Red wine jus, pommes fondant, red onion tarte tatin, mushroom duxelles, celeriac</i>	
LINGUINE 	21
<i>Creamy truffle sauce, mushrooms, parmesan, asparagus tips</i>	
DUCK BREAST	24
<i>Orange sauce, lentils, parsnip cream</i>	

DESSERT

CHOCOLADE PARADE	13
<i>A celebration of chocolate: chocolate mousse, chocolate ice cream, tartlet, macarons and chocolate sauce</i>	
CHEESCAKE	10
<i>Mango crèmeux, caramelised sugar tartlet, mango sorbet</i>	
CHEESE SELECTION OF THE MOMENT	12
<i>Ask our team for today's cheese selection</i>	
FRIANDISES	9
<i>Macarons, petit fours and chocolates</i>	
AFFOGATO	7
<i>Vanilla ice cream, crumble, shot of espresso</i>	

SIDES

FRESH FRENCH FRIES	6
<i>Brandermayonaise</i>	
TRUFFLE FRIES	8
<i>Parmesan and truffle mayonnaise</i>	
BOTANICAL VEGETABLES	6
<i>Seasonal vegetables</i>	



ALLERGIES OR DIETARY REQUIREMENTS? PLEASE LET US KNOW

Drinks

SOFT DRINKS

COCA COLA REGULAR	4
COCA COLA ZERO	4
SPRITE	4
FANTA ORANGE	4
FANTA CASSIS	4
FUZE TEA SPARKLING	4
FUZE TEA GREEN	4
ROYAL BLISS TONIC	4.5
ROYAL BLISS BITTER LEMON	4.5
ROYAL BLISS GINGER ALE	4.5
ROYAL BLISS GINGER BEER	4.5
CHOCOMEL	4
FRISTI	4

HOMEMADE DRINKS

HOMEMADE ICE TEA	5
HOMEMADE LEMONADE WATERMELON	4.5
HOMEMADE LEMONADE OF THE MONTH	4.5

HOT DRINKS

COFFEE	3.5
ESPRESSO	3
CAPPUCCINO	4
CAFÉ AU LAIT	4
FLAT WHITE	4.5
LATTÉ	4
<i>Flavors: vanilla, caramel or hazelnut</i>	
ESPRESSO MACCHIATO	0.5
DOUBLE ESPRESSO	4
VANILLA CHAI LATTE	4
DIRTY CHAI LATTE VANILLA	4
HOT CHOCOLATE	5
HOT CHOCOLATE WITH WHIPPED CREAM	4
<i>Supplement: haver- of soja melk</i>	
THEE	0.5
FRESH GINGER TEA	3.5
FRESH MINT TEA	4

SPECIAL COFFEE

FRAPPUCCINO	5.5
CARAMEL MACCHIATO	7.5
HAZELNUT MACCHIATO	7.5
IRISH COFFEE	9.5
<i>Coffee with Irish Whiskey and whipped cream</i>	
FRENCH COFFEE	9.5
<i>Coffee with Grand Marnier and whipped cream</i>	
SPANISH COFFEE	9.5
<i>Coffee with Licor 43 or Tia Maria and whipped cream</i>	
ITALIAN COFFEE	9.5
<i>Coffee with Amaretto and whipped cream</i>	

SCHULP JUICES

<i>Juices made from Dutch fruit in the Green Heart region. Pure, natural, cloudy juices without any additives.</i>	
SCHULP ORANGE JUICE	4
SCHULP APPLE JUICE	4
SCHULP TOMATO JUICE	4
SCHULP APPLE-STRAWBERRY	4

Wines

WHITE WINE

L'AURÉOLE SAUVIGNON BLANC, COLOMBARD	6
<i>Côte de Gascogne, France</i>	
LAVILA CHARDONNAY	6
<i>Languedoc, France</i>	
WILHELM WALCH PRENDO PINOT GRIGIO	7
<i>Piedmont, Italy</i>	
VON DER LEYEN NAHE	6
<i>Nahe, Germany</i>	

ROSÉ WINE

L'AURÉOLE CINSULT	6
<i>Languedoc, France</i>	

RED WINE

DAGUET DE BERTICOT CABERNET SAUVIGNON	6
<i>Languedoc, France</i>	
SEDOSA TEMPRANILLO, SYRAH	6
<i>La Mancha, Spain</i>	

SPARKLING WINE

MISTINGUETT CAVA BRUT BIO ORGANIC	8.5
MACABEO, PARELLADA, XAREL LO	
<i>Penedès, Spain</i>	
CAVA 0.0%	7.5

BEERS ON TAP

HERTOG JAN 25 CL	4
HERTOG JAN 50 CL	7
LEFFE BLOND	6
TRIPLE KARMELIET	6
SEASONAL BEER	6

BOTTLED BEERS

TEXEL'S SKUUMKOPPE	6
LEFFE TRIPEL	6
LEFFE BROWN	6
JOPEN MOOIE NEL IPA	6
HOEGAARDEN RADLER	6
HOEGAARDEN WHITE	6
CORONA	6

NON-ALCOHOLIC BEERS

HERTOG JAN 0%	4
LEFFE BLOND 0%	6
HOEGAARDEN RADLER 0%	6
CORONA 0%	6

LIQUEUR

DISARONNO	6.5
BAILEYS	6.5
COINTREAU	6.5
DRAMBUIE	6.5
GRAND MARNIER	6.5
LIQUOR 43	6.5
SAMBUCA	6.5
TIA MARIA	6.5
APEROL	6.5
LIMONCELLO	6.5
FRANGELICO	6.5
D.O.M. BENEDICTINE	6.5
JÄGERMEISTER	6.5

WHISKEY & COGNAC

JAMESON	6.5
GLENFIDDICH 12 YEAR	7
MACALLEN DOUBLE CASK 12 YEAR	9.5
BUSNEL CALVADOS	7.5
HOPPE VIEUX	6.5
COURVOISIER VS COGNAC	7
REMY MARTIN VSOP	8

PORT, SHERRY & VERMOUT

DRY SHERRY	5.5
MARTINI WHITE	5.5
MARTINI ROSSO	5.5
TAWNY PORT	5.5
TAWNY PORT 10 YEAR	7

DISTILLED

YOUNG JENEVER	6.5
OLD JENEVER	6.5
BACARDI WHITE RUM	6.5
KETEL ONE VODKA	6.5
CAMPARI	6.5

