

Business lunch

€ 28,50

Starter and main course
(chef's suggestion)

Menu du Chef

3-courses	€ 37,00
4-courses	€ 45,00
5-courses	€ 52,00
6-courses	€ 60,00

Wine selections

3 courses	€ 22,50
4 courses	€ 30,00
5 courses	€ 37,50
6 courses	€ 45,00

Haddock

€ 16,00

Slowly cooked haddock with a cream of Artichoke, roast linum and Duxelles

Angler

€ 17,00

Steamed Anglerfish and pickled bacon of Pata Negra with creamy sauerkraut and Foie Gras

Veal

€ 16,00

Leg of veal with "Balkenbrij" and a cream of Jerusalem Artichokes

Partridge

€ 17,00

Red legged partridge with a honey crust, compote of figues, beetroot, and a mayonnaise of "Deventer" mustard

Celeriac

€ 14,00

Creamy soup of celeriac with veal's cheek and garlic croutons

Bouillon

€ 15,00

White clear soup of roast onions with a cream of "Reypenaer" cheese

Cod

€ 27,00

Pan fried cod with black quinoa, sauce antiboise and a hint of cinnamon

Dorade

€ 26,00

Grilled Dorade with different preparations of black salsify and a red wine gravy

Sucking pig

€ 27,00

Pickled loin of pork ling with black pudding, cream of carrots with vanilla, leaf of Brussels sprouts and a gravy of vanilla

Beef

€ 28,00

Grilled sirloin with bone-marrow, goats cheese and a quiche of shallots

Deer

€ 29,00

Deer fillet with stewed apple, gherkins, chicory and a gravy of garlic

Muffin

€ 10,00

Oven baked muffin with vanilla and poached figues, nougat with figues, sorbet-ice of figues and vanilla ice-cream

Coffee

€ 10,00

Several textures of coffee

Pecan nuts

€ 10,00

Tart of pecan nuts with poached pear and cinnamon ice-cream

Chocolate

€ 10,00

Candy bar of dark chocolate filled with caramel fudge and milk chocolate, ice-cream of star anis

Cheese

Selection of our cheeses

3 pieces	€ 8,00
4 pieces	€ 10,00
5 pieces	€ 12,00
6 pieces	€ 14,00