

À la carte

Starters

- Beef shank terrine with pink peppercorn, parsnip and bok choy 13
- Peat-smoked halibut with kohlrabi, pearl barley, gherkin and lovage 13
- Various preparations of carrot, served with Nederblauw blue cheese, winter purslane and fermented garlic (V) 13

Soups

- Roasted Jerusalem artichoke broth with air-dried organic veal ham and orange oil 7
- Cauliflower velouté with herring caviar and diced potato 7
- Bound pumpkin soup with pumpkin seeds and smoked pumpkin oil (V) 7

Main dishes

- Ecological veal neck from Wekerom, served with beetroot, potato flan, cumin and pickled lemon 23
- Herb risotto with salsify, airy Olde Remeker, black olive and pickled shallots (V) 19
- Pan-fried cod with dumplings, with a Chinese cabbage filling, a foamy sauce of Dutch shrimp, red pepper and watercress 23

"Since 2017, we have been working closely with local farmers and suppliers, including the De Steenhoven creamery in Hummelo. This dairy farm supplies us with delicious, home-made ice-cream as well as the meat of their retired dairy cows. Cows that have lived a stress-free life and that have always received a lot of love and care. Which you can taste!"

Dual-purpose beef special (2p.) 50

Grilled on the Big Green Egg and served with Béarnaise sauce, home-made French fries and salad

Roskam burger 17

Dual-purpose beef burger grilled on the Big Green Egg, served with red coleslaw, bacon, cheddar, home-made French fries and salad

Desserts

- Vanilla bavarois with blueberry, ginger, white chocolate and yoghurt 9
- Chocolate mousse, served with orange, red cabbage, coffee and horseradish 9
- Cheese, served with nut bread and rosehip jam 12

Dishes marked with a (V) are vegetarian or you can ask us for a vegetarian option.
Kindly enquire about allergens.