

STARTERS

PUMPKIN SOUP € 10.00
Fresh prawn & fennel.

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STEAK TARTARE € 13.50
For already 27 years our signature dish.

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AUTUMN SALAD € 12.50 (VEG)
Spinach, cauliflower, pistachio vinaigrette and a cream of pumpkin.

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ESCARGOTS € 9.50 ½ dzn.
Don't change a classic.
(Full dozen € 18.50)

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PIZZA TUNA € 17.50
Our signature dish from New York, 90's at its finest.

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WARM FOIE GRAS € 19.50
Apple chutney & brioche.



OYSTERS

Selection of the most beautiful oysters of the moment. Our service is happy to explain which are currently available. We serve it with a red beet mustard vinaigrette. On request also with red wine vinegar and shallot.

½ dozen € 21.50 full dozen € 42.50

WILD

Nothing more beautiful than real game. Animals with a life in nature, not bred or manipulated. We make a selection of what the hunter offers us. From North Holland and Friesland.

MAINS

NORTH SEA PLAICE € 28.50
Chantarelles, candied leeks, brown butter, capers & lemon.

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NORWEGIAN COD € 24.50
White beans, artichokes, chorizo & a Pil Pill sauce.

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DUTCH ENTRECOTE € 29.50
Classic gravy made with cognac, served with pommes fondant, boletus and baby carrots.
(bearnaise is available please let us know)

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BABY CHICKEN € 22.50
From the rotisserie, foie gras sauce, which of course is never a bad idea.
Lentil cream and sprouts.

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CANARD A LA PRESSE € 115,00 (per 2 people)
The famous duck preparation from Paris.

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VEGETABLE CASSOULET € 22.50 (VEG)
Roasted seasonal vegetables, white bean cassoulet, lentils and a soft egg.

BIB GOURMAND CHEF'S TASTING MENU

Our chef will put together a new tasting menu every day. Our employees are happy to explain it at the table.

3 GANGEN € 37
5 GANGEN € 55

