

STARTERS

PUMPKIN VELOUTE € 10.00
Served with a prawn and fennel.

OYSTERS

Flat Zeeuwse ½ dzn € 35.00 1/1 € 69.00 or Fine Claires ½ dzn 21.50 1/1 € 42.50

AUTUMN SALAD € 12.50 (VEG)

Spinach, roasted cauliflower, crispy pistachio and a cream of pumpkin.
(possibly supplement French blood sausage € 7.50)

ESCARGOTS € 9.50 ½ dzn.

Never change something that you are good at.
(dozen € 18.50)

PIZZA TUNA € 17.50

New York 90's at its finest.

WARM FOIE GRAS € 19.50

Served with an apple chutney & brioche.



MAINS

NORTH SEA PLAICE € 28.50

Chantarelles, candied leeks, brown butter, capers & lemon.

NORWEGIAN COD € 24.50

White beans, artichokes, chorizo & a Pili Pili sauce.

DUTCH ENTRECOTE € 29.50

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

WILD PHEASANT € 29.50

Wild pheasants from Friesland served with sauerkraut, pommes puree and game gravy.

CANARD A LA PRESSE € 115,00 (per 2 people)

The famous duck preparation from Paris.

VEGETABLES CASSOULET € 22.50 (VEG)

Roasted vegetables of the season with a white bean cassoulet, lentils and a soft egg.

MICHELIN BIB GOURMAND MENU

STEAK TARTARE,
100 grams we make it how you like it.

Or

CHEF'S ENTRÉE
Daily changing appetizer.

BABY CHICKEN

Rotisserie chicken served with foie gras sauce,
Served with lentils cream and sprouts.

Or

CHEF'S PIECE
Daily changing main course.

STICKY TOFFEE

Or

CHEESE PLATE
4 different types of cheese served with bread
and chutney.

3 courses € 37.00

2 courses € 29.75



MICHELIN 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.

5 COURSE € 55