

STARTERS

LOBSTERSOUP € 14.50
Chef's own recipe.

OYSTERS

Flat Zeeuwse ½ dzn € 35.00 1/1 € 67.50 or Fine Claires ½ dzn 21.50 1/1 € 42.50

ROASTED VEGGIE SALAD € 14.50 (VEG)

Spinach, roasted cauliflower, crispy pistachio and a cream of pumpkin.

SCALLOPS € 14,50

Kohlrabi, rhubarb, served as a escabeche.
(dozen € 18.50)

PIZZA TUNA € 17.50

We are just back from NYC where the pizza comes from, fine tuned!

TORCHON FOIE GRAS € 19.50

Served with an apple chutney & brioche.



MAINS

SKREI € 25.00

Winter season Cod from Norway.
Tarragon beurreblanc.

BUTTER POACHED LOBSTER ½ € 28.50, whole € 49,50
Crème of carrots, foam of saffron and barley-risotto.

DUTCH ENTRECOTE € 29.50

Spicy salsa and roasted veggie's.
(bearnaise is available, please let us know)

STEAK TARTAAR € 23.50

The right condiments, but different (180 gram)

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,

The right condiments, but different. (90 grams)

Or

ESCARGOTS € 9.50 ½ dzn.

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

CHICKEN BREAST

Braised leek, Brussels sprout crème,
baby potato's, chicken jus.

Or

CATCH OF THE DAY

Daily changing main course.

STICKY TOFFEE

Or

CHEESE PLATE

3 different types of cheese served with bread
and chutney.

3 courses € 37.00

2 courses € 29.75

Starter: € 11,00

Maincourse: € 22,50

Dessert: € 9,00



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. Our sommelier select daily new wines paring with the food for a nice combi.
(only tasting menu per table)

4 COURSE € 49,50