

STARTERS

LOBSTER SOUP € 14.50

A traditional dish with a modern touch.

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OYSTERS

Flat Zeeuwse ½ dzn € 35 1/1 € 67.50 or Fine Claires ½ dzn 21.50 1/1 € 42.50

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SALAD GARAGE € 14.50 (VEG)

Salad with the softness of the egg and the goodies of the country.

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TORCHON DE FOIE GRAS € 19.50

In a different way from our chef, with an apple chutney & brioche.

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WILD SOCK-EYE SALM € 15.00

With a sage of tomato and salty plants, cream of yogurt.

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PIZZA TUNA € 17.50

Gerben has just returned from NYC, where the pizza is tuna comes from, a lot of inspiration so an upgrade madness!



MAINS

CATCH OF THE DAY € 25.00

Daily changing fish what the market offers.

With curry, carnival a la Rio, color, smell and taste.

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POULET NOIR € 24.50

Rotated on the spit, with tarragon gravy, there is no better preparation.

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DUTCH ENTRECOTE € 29.50

From the grill, with sauce bearnaise and roasted vegetables.

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STEAK TARTARE € 24.50

Made with the right condiments but still different.

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CANARD A LA PRESSE € 120,00 (per 2 people)

The famous duck preparation from Paris at the table.

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PUMPKIN CURRY € 22.50 (VEG)

Roasted pumpkin, with curry sauce made of laos, ginger, sereh, lime leaf and red pepper.

Served with crunch of nuts and a salad of beans.

MICHELIN BIB GOURMAND MENU € 37,-

½ STEAK TARTAAR,
Made with the right
condiments, but different.

Or

6 SNAILS (12 snails
possible € 18.50)
Why would you reinvent
the wheel?



STEAK VEAL
A hint to the coming spring.
With special red wine jus.

Or

SEA BASS
With a bonne femme of
green beans and samphire
beurre blanc.



ILLE FLOTTANTE
As a favorite of our
guests, stuck on the
menu.

Or

CHEESE
3 different types of
cheese served with
bread and chutney.