

## STARTERS

LOBSTER SOUP € 14.50

With gambatoast and a foam of oyster.

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OYSTERS

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

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SALAD OEUF POCHE € 14.50 (VEG)

Salad with a soft poached egg, croutons, and fresh vegetables

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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.

Thai curry, pumpkin. Cream of carrots, and bok choy.

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POULET NOIR € 24.50

Rotated on the spit, with tarragon gravy & structures of fennel.

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HOLLANDSE ENTRECOTE € 29.50

From the grill, with sauce bearnaise and roasted vegetables.

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STEAK TARTAAR € 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 SLAKKEN (12 snails  
can also € 18.50)

Why would you reinvent  
the wheel? ○

STEAK VEAL  
Spring is coming.  
Duxelles of aniseed  
mushrooms, and calf gravy.

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.