

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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FOIE GRAS 'SUNNY SIDE UP' € 19.50

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

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MACKEREL CEVICHE € 16.50

Summer, marinated in lime and beautiful olive oil with crème of green peas.

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SUMMER, WATERMELON & FETA € 16.00 (VEG)

With a vinaigrette of raspberry, red beetroot, Pommes soufflé and a cream of yoghurt.

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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!

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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ASPERGUS FLAMANDE € 26.50 (VEG possible)

Soft boiled egg, ham and ofcourse a butter parsley sauce.

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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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DUTCH LAMB € 29.50

It is spring, the very best lamb, with a great sage-gravy.

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PUMPKIN CURRY € 22.50 (VEG)

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

MAINS



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 sauce of lobster,
ravioli duxelles, roasted
cauliflower and a cream of
cauliflower.

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

Or

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

Are there allergens that we have to know? Please hold one of your waiters and let us know.