

STARTERS

LOBSTER SOUP € 15

A traditional dish with a modern touch little spicey!

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CAESAR SALAD € 15 (VEG possible)

With soft egg, well-known dressing by Clark of the Bold and the Beautiful, anchovies, with or without chicken and crispy Parmesan.

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FOIE GRAS 'SUNNY SIDE UP' € 20

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

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PETIT STEAK TARTARE € 14

Made with the right condiments, but different

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PIZZA TUNA € 18

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

PLAICE € 25

White fish panfried in beurre noisette, tomato, lemon, served with Dutch shrimps.

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POULET NOIR € 25

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

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DUTCH ENTRECOTE € 30

From the grill, with sauce bearnaise and roasted vegetables.

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LAM € 25

Slowly cooked, with crème of green peas, and a beautiful lam gravy.

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PUMPKIN CURRY € 23 (VEG)

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

MAINS



MICHELIN BIB GOURMAND MENU € 37,-

WATERMELON & FETA

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

Or

6 SNAILS (12 snails possible € 18.50)

Why would you reinvent the wheel? ○

STEAK TARTARE

On our famous way served with triple cooked chips and a small salad.

Or

CATCH OF THE DAY

Daily changing fish what the market offers. ○

ILE FLOTTANTE

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

Or

CHEESE

3 different types of cheese served with bread and chutney.

Or choose a la carte starter € 12,50 main € 23,50 dessert € 10

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