



## Seasonal Surprise menu

€ 49.00

Vijf gangen menu van de chef  
*Five course chefs menu*

## I'll just have three

€ 39.00

Keuze uit drie gangen van de kaart  
*Choose three courses from the menu*

## Wine package

Drie gangen      inclusief mineraalwater  
*Three courses      including mineral water*

€ 17.50

Vijf gangen      inclusief mineraalwater  
*Five courses      including mineral water*

€ 27.50

If you have any concerns regarding food allergies, please alert our staff, as we are happy to assist you.

## Voorgerechten *Starters*

€ 13.00

**Little gem** French dressing ◦ wortelschuim ◦ Parmezaan ◦ amandel ◦ venkel ◦ rucola ◦ chili  
*Little gem* French dressing ◦ carrot foam ◦ Parmesan ◦ almond ◦ fennel ◦ arugula ◦ chili

**Koolrabi** kiwi ◦ groene asperge ◦ hazelnoot ◦ hazelnoot emulsie ◦ groene asperge sap ◦ bloesem  
*Kohlrabi* kiwi ◦ green asparagus ◦ hazelnut ◦ hazelnut emulsion ◦ green asparagus juice ◦ blossom

**Broccoli** bloemkool ◦ pijnboompitten ◦ mascarpone ◦ truffel ◦ Romanesco ◦ komijn ◦ grissini  
*Broccoli* cauliflower ◦ pine nuts ◦ mascarpone ◦ truffle ◦ Romanesco ◦ cumin ◦ grissini

### Keuze uit *Choose from*

◦ Eendenborst gelakt met gerookte honing  
◦ *Glazed duck breast with smoked honey*

◦ Gepekeld runderhaas in kruiden bouillon  
◦ *Salted beef fillet in a herbal stock*

◦ Coquille geserveerd in de schelp  
◦ *Scallop served in its shell*

◦ Groenten-gin cocktail  
◦ *Vegetable-gin cocktail*

## Hoofdgerechten *Mains*

€ 24.00

**Knolselderij** boleet ◦ prei ◦ sereh ◦ boleet vinaigrette ◦ eidooier  
*Celeriac* king mushroom ◦ leek ◦ lemon grass ◦ king mushroom vinaigrette ◦ egg yolk

**Witte bonen** kievitsbonen ◦ mosterdzaad ◦ boter bonen ◦ ui ◦ aardappel ◦ groente jus  
*White beans* buddy beans ◦ mustard seeds ◦ butter beans ◦ onion ◦ potato ◦ vegetable gravy

**Wortel** polenta ◦ aalbes ◦ paarse wortel ◦ salie ◦ wortel saus ◦ ui ◦ kaas crumble ◦ broodkruim  
*Carrot* polenta ◦ red currant ◦ purple carrot ◦ sage ◦ carrot sauce ◦ onion ◦ cheese crumble ◦ bread crumb

### Keuze uit *Choose from*

◦ Tongschar sous-vide  
◦ *Lemon sole sous-vide*

◦ Runder brisket , licht gerookt  
◦ *Beef brisket, lightly smoked*

◦ Pommes Tsarine met zure room, aardappelschuim en soja kaviaar  
◦ *Pommes Tsarine with sour cream, potato foam and soy caviar*

◦ Krokante buikspek en langzaam gegaarde varkenswang  
◦ *Crispy pork belly and slowly cooked pork cheek*

## Nagerechten *Desserts*

€ 9.00

Yoghurt      gecondenseerde melk ◦ yoghurt kruim ◦ karnemelkschuim ◦ kokosmelk ◦ marshmallow  
Yogurt      condensed milk ◦ yogurt crumble ◦ buttermilk foam ◦ coconut milk ◦ marshmallow

Pastinaak      witte chocolade ◦ vanille panna cotta ◦ pastinaak wafel ◦ pastinaak chips ◦ olijfolie  
Parsnip      white chocolate ◦ vanilla panna cotta ◦ parsnip waffle ◦ parsnip chips ◦ olive oil

## Koffie

met twee friandises

## *Coffee*

*with two pieces of friandise*

€ 5.50

Coffee  
Espresso  
Espresso double  
Cappuccino  
Café Latte  
Latte Macchiato

## Speciale koffie

met twee friandises

## *Special coffee*

*with two pieces of friandise*

€ 9.50

Irish Coffee  
Spanish Coffee  
Italian Coffee  
Brazilian Coffee

If you have any concerns regarding food allergies, please alert our staff, as we are happy to assist you.

## White Wine

Marc Brocard € 55.00  
Chablis, France

E. Boeckel Riesling Réserve € 36.50  
Elzas, France

Boschendal Boschen Blanc € 34.50  
Franschhoek, South Africa

Bodega Norton Finca La Colonia € 32.50  
Sauvignon Blanc, Mendoza, Argentina

Masi Modello € 34.00  
Pinot Grigio Veneto, Italy

Finca Constancia Parcela 52 € 39.50  
Verdejo Toledo, Spain

Columbia Crest Two Vines € 36.50  
Chardonnay, Washington, United States

Paul Jaboulet Aîné € 34.50  
Viognier Rhône, France

Boschendal 1685 € 39.50  
Chardonnay, Franschhoek, South Africa

## Rosé Wine

Château D'Eclans Whispering Angel € 47.50  
Provence, France

Boschendal The Rose Garden € 34.50  
Franschhoek, South Africa

Finca Constancia Montado € 27.50  
Tempranillo, Toledo, Spain

## Red Wine

Les Jamelles € 34.50  
Pinot Noir, Languedoc, France

III Cigüeñas € 27.50  
Tempranillo, Toledo, Spain

Boschendal Lanoy € 32.50  
Merlot Cab. Sauvignon, Franschhoek, South Africa

Lapostolle Grand Selection € 39.50  
Cabernet Sauvignon Central Valley, Chile

Masi Bonacosta € 39.50  
Valpolicella, Veneto, Italy

Antinori Tignanello € 99.00  
Toscana, Italy

Boschendal 1685 € 38.50  
Shiraz - Mourvèdre, Franschhoek, South Africa

Beronia Rioja Crianza € 36.50  
Rioja, Spain

Bodega Norton € 42.50  
Malbec Reserva Mendoza, Argentina

## Sparkling Wine

Vilarnau Cava € 36.50  
Brut Reserva

Nicolas Feuillatte € 74.50  
Brut Réserve

Nicolas Feuillatte Cuvée € 165.00  
Palmes d'Or