APPETIZERS

Served all day

Snails in herb butter	13
Oeufs mayonnaise •	7
Zeeuwse Creuse oyster No.3 per piece	4
Pata negra 50 gr / 100 gr	10/19
Focaccia, pointed pepper, anchovies, gremolata •	8
Fried pumpkin, pomegranate, lime yogurt •	8
Cheese selection from L'Amuse •	15

LUNCH RECOMMENDATION

Rotating lunch dish, quick and in season

Veal ragout pie, mushroom, green salad	22,5
Mushroom ragout pie, green salad •	19,5

BIB GOURMAND MENU 🚳

Your host is happy to explain what our chef is serving today

Three course chef's menu	45
Four course chef's menu	55

SIDES

Fries, mayonnaise	6
Mixed salad	6
Seasonal vegetables	7
Mixed mushrooms	7

FROM THE KITCHEN

Choose à la carte or enjoy our Bib Gourmand menu

Steak tartare, Zeeland oyster, herring caviar, kohlrabi Éclair, blood sausage, pork belly, apple, beetroot Smoked trout, Dutch shrimp, Jerusalem artichoke, crispy egg Scrambled eggs, porcini, chanterelle, chives, truffle • Crayfish and crab soup, coconut, lemongrass, coriander Tarte tatin of shallot, thyme, goat cheese, herb salad • Selection of starters from our menu <i>for 2 persons</i>	21 18 21 18 15 18 42
Plaice fillet, black rice, antiboise, mussels, bourride sauce Chicory-roti, celeriac, beurre noisette, apple, Belper Knolle • Beetroot, burrata, hazelnut, horseradish, Parmesan • Rabbit leg, pointed cabbage, parsnip, plum, gingerbread sauce Scallops, Puy lentils, maitake, pata negra, porcini foam Roasted partridge, sauerkraut, boudin, pepper sauce	29 20 21 27 34 29
Soft serve & toppings Omelette Siberiénne, mandarin, passion fruit, vanilla Quince tart, buckwheat, rooibos Merveille, milk chocolate, hazelnut Soufflé, milk chocolate, hazelnut, cassis to share Cheese selection from L'Amuse	8,5 12 10 12 16 15

SPECIALTIES

Grilled hanger steak, roasted carrot, fries, red wine jus	27
Venison, sausage roll, red cabbage, quince, clove sauce	28
Cordon bleu pie, potato, Livar ham, comté, truffle sauce	21