



DINNER MENU

5 PM - 10 PM

ENTREES

Watercress soup with brioche croutons	8,5
Salad avocado & tomato puffed grains & nuts 	14
Tartare of sun-dried tomato & red quinoa 	13
Beetroot salad Salted herring & crispy rye bread	14
Smoked salmon horseradish & lamb's lettuce	15
Smoked steak carpaccio truffle tapenade & betinne grand cru	17
Dutch buffermozzarella marinated tomato	14
Steak Tartare of "pekelvlees" dutch salted beef	16

MAIN COURSES

Sea bass & beurre blanc potato mousseline, zucchini & fennel	26
Boiled mussels laos, ginger, french frites & salad	26
Catch of the day	28
Tournedos & pepper sauce parsnip, purslane & roasted roseval	34
Quinea fowl & rillets pearl barley, spinach & eggplant	28
Risotto & chicory carrot, shallot & sauce romesco	22
Portobello & dutch "monastery" cheese purslane, smash-potato & parsnip	22
 the Risotto and Portobello can also be prepared vegan	

SIDE DISHES

5,5

FRENCH FRITES
ROASTED ROSEVAL POTATO
POTATO MOUSSELINE
GREEN SIDE SALAD
ROASTED VEGETABLES

DESSERTS

Dutch eggnog with whipped cream	6
Affogato "Hollandaise" espresso with cinnamon ice cream & "van wees likeur hemel op aarde" Dutch Liquor	9
Chocolate mouse with almond & raspberries	9
Mango & passionfruit cheesecake 	9
Dutch truffle with syrup waffles, apple, cinnamon & "boeren jongens & meisjes" raisins soaked in brandy	9
Cheese platter Dutch cheeses, sweet & sour "Rinse" apple syrup & "kletzenbrood" a fruit loaf type of bread	13