

To share

Tear and share bread 8,25

Mushroom creamcheese

Coppa di Parma D.O.P 15,50

Served with marinated olives

Chorizo Ibérico de Bellota 13,50

Served with marinated olives

Starters

Marinated salmon 16

Candied quince | fennel | beetroot | horseradish

Celeriac 15,50

Carpaccio | beluga lentils | mushroomcrème | pangrattato | rocket salad

Pumpkin 15,50

Roasted | humus | hazelnut dukkah | chickpeas | pita

'Dubbeldoelkoe' 16

Carpaccio | pine nut | black garlic | Parmesan cheese | beech mushroom

Crispy chicken 16

Karaage | kimchi pancake | kewpie | cabbage | hothoney

Soups

Cauliflower 8,95

Sliced leek | blue cheese | crouton | bacon

Mushroom bouillon 8,95

Porcini | ravioli | spring onion

Vegan possible

Seasonal special

Venison ragout 27,95

Stewed pear | mouseline | pumpkin | red cabbage

Main courses

Beef 36,95 🍷

Simmentaler rib-eye steak 250 grams | green beans | chimichurri | roasted vine tomato fries with truffle mayonnaise

Catch of the day 28,95

Served with accompanying garnishes

Veal 30,50

Slowroasted entrecôte | mushroom hachee | bimi

Filled gnocchi 28,75 🍷

Oyster mushroom | mushrooms | truffle | cauliflower | Parmesan cheese

'Oranjehoen' 27,95 🍷

Rigatoni pasta | truffle cream | Parmesan cheese | roasted pumpkin

Indian curry 27,95 🍷

Chickpeas | cauliflower | jackfruit | naan bread

Side dishes

Portion of fries 5,25

Rosemary sea salt | mayonnaise

Deluxe fries 8,95

Parmesan cheese | trufflemayonnaise