

Starters and Entrees

Steak tartare 16

Smoked eel, chives, pickles
10 gr Perle Imperial caviar 20

Beetroot 13

Goat's cheese, pink pepper

Lobster soup 16

Shrimps, tarragon, crème fraîche

Scallops 17

Marinated raw, grapes, curry, soy vinaigrette

Poached oysters 15

Cucumber, dashi, Hollandaise
3 pieces

Pastrami and foie gras terrine 19

Artichoke, apricots

BBQ leek 13

Smoked paprika, pine nuts

Mains

Duck breast 25

Chicory, sauerkraut, truffle jus

Roasted celeriac 21

Lentils, mushrooms

Cod 25

Cauliflower, anchovies, capers

Sea bass 29

Smoked bacon, green beans, beurre blanc

Aubergine caponata 20

Spicy tomato, black olive, Parmesan cheese

Steak frites

Served with French fries and a green salade

Rump steak 24

Sirloin steak 29

Ribeye steak 35

Steak tartare 29

Steaks are served with a choice of:

Green peppercorn sauce

Tomato butter

Truffle jus 3

Foie gras and truffle jus 12

Extra

French fries with mayonnaise 5

Green salad with 'Boeren Goudse Opleg' aged cheese 5

Bread with salted butter 5

Butternut squash with feta, red onion 5

Desserts

Selection of cheeses 15

By Fromagerie Bon

Riz au lait 9

Marinated cherries, cherry sorbet

Pear 9

Rum raisins, cinnamon, pear sorbet

Chocolate mousse 11

Salted caramel, tonka bean ice cream

Bonbon per piece 1,75

Madeleine per piece 2,5