

# Starters and Entrees

**Steak tartare** 16

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

**Gnocchetti sardi** 19

Aged cheese, truffle, egg yolk

**Lobster soup** 16

Shrimps, tarragon, crème fraîche

**Smoked salmon** 15

Red beetroot, jalapeño

**Poached oysters** 15

Cucumber, dashi, Hollandaise  
3 pieces

**Langoustine** 19

Pork belly, chorizo, tomato

**BBQ leek** 13

Ajo blanco, grapes

## Mains

**Venison** 25

Mushrooms, shallot, blackcurrant

**Roasted celeriac** 21

Lentils, mushrooms

**Cod** 25

Cauliflower, anchovies, capers

**Pike perch** 27

Sauerkraut, potato, bacon

**Pointed cabbage** 20

Walnuts, fermented garlic

# Steak frites

Served with French fries and a green salad

**Rump steak** 24

**Sirloin steak** 29

**Ribeye steak** 35

**Steak tartare** 27

**Steaks are served with a choice of:**

Green peppercorn sauce

Spicy 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

**Broccoli** with sesame and spring onion 5

## Desserts

**Selection of cheeses** 15

By Fromagerie Bon

**Pineapple** 9

Yoghurt, lime leaf, pink pepper

**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