



## DINNER

*Next to our menu we also have various chef's specials, our serving team will explain these to you...*

### STARTERS

#### Soups

Pomodori tomato soup with basil pesto	7,95
Parsnip soup with breadcrumb beurre noisette and hazelnut crumb	7,95
Soup of the day	7,95

#### Vegetarian starters

Salad of grilled beetroot trio with Macadamia nuts, lamb's lettuce, blue cheese cream and red wine dressing	10,95
Gratinated goat cheese with a fresh salad, pumpkin seeds and honey dressing	10,75
Samosas filled with curried pumpkin and almonds, served with black sesame seeds and a coriander and mint chutney	11,75

#### Fish starters

Crisp fried breaded tiger prawns with kimchi salad, radish and Madame Jeanette mayonnaise	10,95
Salmon marinated in red beetroot and vodka with dill crème fraîche, pumpnickel and roast beetroot tartare	11,50
Homemade Dutch shrimp croquettes with a fresh cucumber salad and French mayonnaise	11,75

#### Meat starters

Crisp fried chicken thighs in a herb crust with tabbouleh salad and harissa dip	10,95
Beef carpaccio with red onion, Parmesan cheese, tomato salsa, pine nuts, pesto and balsamic syrup	12,50
Filo pastries filled with braised wild boar and served with mustard seed and sweet onion compote, mustard leaves and apple sauce	11,95

### MAIN COURSE SALADS

Salad of polenta cookies, mushrooms and artichokes with walnuts served with little gem leaves and a red wine and truffle dressing	19,50
Salad of crisp fried chicken thighs in a herbed crust with little gem, kimchi, marinated cucumber and Madame Jeanette mayonnaise	21,00

### CHILDREN'S MENU

Beef croquette or fish fingers with fries, salad, apple sauce and a rocket ice lolly	10,95
--	-------

### MAIN COURSES

#### Vegetarian main courses

Portobello mushrooms stuffed with mushroom duxelles and Parmesan, with risotto blanco and a warm red wine and truffle dressing	21,95
Gnocchi with artichokes, walnuts and braised gem in a creamy white wine and lemon sauce	20,75
Smoked and slow cooked aubergines, tomatoes and red peppers, with parmesan polenta cookies, baba ganoush and mint yoghurt	21,50

#### Fish main courses

Red bass filet with risotto blanco, roasted red chicory, edamame beans and chorizo cream sauce	23,50
Lightly smoked yellow gurnard with fennel confit, baby carrots, sauerkraut mash and aniseed beurre blanc	22,95
Catch of the day; fresh from the market, served with mussels, potato tart, garden vegetables and a bisque of Dutch shrimp	24,50

#### Meat main courses

Duck leg confit with cavolo nero, baby carrots, potato puree and a cognac and truffle jus	23,50
Venison steak with braised red cabbage, spiced pears poached in red wine, potato tart and berry sauce	24,50
Pork tenderloin with crispy bacon, caramelised apple, brussel sprouts 'stampot' and calvados sauce	22,75
Sate of marinated chicken thighs with bean sprouts, nasi, atjar, prawn crackers and sate sauce	20,95

### ON THE SIDE

Fries with truffle mayonnaise	4,75
Green salad with mustard vinaigrette	3,95
Baby potatoes from the oven with lemon and parsley	3,95

### DESSERTS

Tiramisu with coffee syrup	8,95
Pistachio and raspberry trifle with raspberry espuma	9,25
Orange crème brûlée with a sugared almond cigarillo	8,95
Warm chocolate moelleux with vanilla ice-cream and salted caramel sauce	9,50
Dessert of the day	8,95