



GROUP MENU

A selection of our favorite dishes, specially selected by the chef

3 courses 41,50

STARTERS

Homemade Dutch shrimp croquettes
with a fresh cucumber salad and French mayonnaise

Salad of grilled beetroot trio with Macadamia nuts,
lamb's lettuce, blue cheese cream and red wine dressing

Filo pastries filled with braised wild boar and served with
mustard seed and sweet onion compote, mustard leaves and apple sauce

MAIN COURSES

Red bass fillet with risotto blanco, roasted red chicory,
edamame beans and chorizo cream sauce

Portobello mushrooms stuffed with mushroom duxelles and Parmesan,
with risotto blanco and a warm red wine and truffle dressing

Venison steak with braised red cabbage, spiced pears
poached in red wine, potato tart and berry sauce

On the side (+/- two persons): fries with truffle mayonnaise € 4,75 and green salad with mustard vinaigrette € 3,95

DESSERTS

Tiramisu with coffee syrup

Pistachio and raspberry trifle with raspberry espuma

Dessert of the day

Liqueur coffee

(choose from: Irish-, French-, Italian-, Spanish-, Licor 43-, Baileys- or Zakkendragerscoffee)