



GROUP MENU

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

3 courses 42,75

STARTERS

Burrata with Taggiasca olive puree, tomato salsa and basil oil

Homemade North Sea fish croquettes with remoulade sauce and cucumber salad

Thinly sliced veal loin with smoked potato salad, Serrano ham,
crispy capers, truffle mayonnaise and pickled beech mushroom dressing

MAIN COURSES

Smoked portobello mushrooms stuffed with lemon ricotta and parmesan,
served with a spinach, lemon and walnut sauce

Haddock fillet with pancetta and garden pea risotto, grilled spring onions and beurre blanc

Dutch polder chicken-ballotine filled with pistachio and apricot mousse
and served with a creamy cognac-chicken jus

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

DESSERTS

Passion fruit crème brûlée with a sugared pistachio filo cigarillo

Milk chocolate ganache praline tart with Frangelico sauce and vanilla ice-cream

Dessert of the day

Liqueur coffee

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