



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 and herb croutons	8,50
Creamy potato and truffle soup with green onions and crispy bacon	8,50
Soup of the day	8,50

Vegetarian starters

Smoked beetroot salad with Puy lentils, walnuts, dill, lemon mascarpone, radicchio and balsamic dressing	11,95
Manchego and jalapeno pepper croquettes with a tomato and smoked paprika sauce	12,50
Gratinated goat cheese with a fresh salad, pumpkin seeds and honey dressing	11,25

Fish starters

Seafood salad with marinated salmon, mussels and smoked mackerel with horseradish mayonnaise and dill	11,95
Tiger prawns roasted in garlic, chili and basil oil with bread and salad	12,75
Gravadlax with creme cru, Dutch brown shrimps, herring caviar and marsh samphire	12,95

Meat starters

Terrine of wild boar, duck and pheasant with an apple and shallot compote, Calvados syrup and crostinis	11,95
Quail confit with pumpkin puree, marinated pumpkin, radicchio and red wine dressing	12,50
Beef carpaccio with red onion, Parmesan cheese, tomato salsa, pine nuts, pesto and balsamic syrup	13,25

MAIN COURSE SALADS

Salad of duck confit with beech mushrooms, hazel nuts, apple compote, radicchio and port dressing	22,50
Roasted beetroot and truffle polenta cookies with walnuts, pickled shallot, lambs lettuce and red wine dressing	21,95

CHILDREN'S MENU

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

Vegetarian main courses

Portobello mushroom filled with ricotta and Parmesan, with cavolo nero, tomato confit and white wine and Parmesan sauce	23,50
Truffle gnocchi with celeriac cream, parsnips, roast cauliflower and hazelnut beurre noisette	22,95
Pumpkin and sage risotto with pumpkin seed pesto, rocket and pumpkin pit oil	22,50

Fish main courses

Sea bass Pepesan: Whole fish from the oven marinated in chili and garlic and served with edamame beans and roasted vine tomatoes	24,95
Catch of the day; fresh from the market, served with garden vegetables, potato tart, mussels and a langoustine bisque	25,50
Cod filet with tarragon and cod mousse en crouete and beurre blanc Royale	24,95

Meat main courses

Slow cooked pork cheeks with pumpkin puree, roasted beetroot and own jus with sage	24,75
Venison steak with braised red cabbage, spiced pears poached in red wine, potato tart and berry sauce	25,95
Confit of Veluwse duck leg with cavolo nero, baby carrots, potato puree and a cognac and truffle jus	24,95
Sate of marinated chicken thighs with bean sprouts, nasi, atjar, prawn crackers and sate sauce	22,50

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

Chocolate brownie cheesecake with blueberries and blackberry sorbet	9,25
Pineapple poached in star anise and juniper syrup with ginger hang-up, rum cake and vanilla ice-cream	9,50
Crème brûlée with salted caramel	9,25
Warm chocolate moelleux with crème anglaise en kumquat compote	9,95
Dessert of the day	9,25