
SURPRISE MENU

Three courses*	37
Four courses*	45
Five courses	52
Six courses	59

WINE & BEER ARRANGEMENT

	WINE	BEER
Three courses	18	15
Four courses	24	20
Five courses	30	25
Six courses	36	30

** would you prefer a selection of cheeses instead of a sweet dessert?
Not a problem, it is available for an additional cost of 3 euros p.p.*


APPETIZERS

Freshly baked breaking bread

With three different spreads | 7

Pata Negra

Thinly sliced | 60 gram | 12

 *Wine tip: Champagne de Castellane Brut*

SOUP

Soup of the day

Daily changing homemade soup | 6

Do you have dietary wishes or allergies?

Scan this QR-code for the (Dutch) digital menu with information about the allergens.


Or ask the service staff, we are more than happy to help!



STARTERS

Avocado carpaccio


Gazpacho | goat yogurt | black pepper | 13

 *Beer tip: Orchestra of Angels (NEIPA, 6.3%)*

 *Wine tip: Bolla Soave Classico Rétro*

Salmon tartar

Lobster bisque | couscous | lime | 14

 *Beer tip: Fruit & Kruid (Blond, 6.2%)*

 *Wine tip: Via Barrosa Albariño*

Veal pastrami


Tuna | Amsterdam onion | walnut | 14

 *Beer tip: Rodenbach Grand Cru (Flanders Red, 6%)*

 *Wine tip: Via Barrosa Albariño*

Suckling pork

Pomegranate | pistachio | black olive | 13

 *Beer tip: Westmalle Tripel (Tripel, 9.5%)*

 *Wine tip: Haras de Pirque Chardonnay*

Surprise starter


Fish, meat or vegetarian | 12,5

MAIN COURSES

Celeriac gratin


Black truffle | fennel seed | star anise | 22


 Beer tip: Westmalle Tripel (Tripel, 9.5%)

 Wine tip: Emil Bauer Spätburgunder Trocken

Venison


Pumpkin | pistachio | pear | 28


 Beer tip: Bok 6666 (Bockbier, 6.66%)

 Wine tip: Haras de Pirque Reserva de Propiedad

Beef loin


Madeira | brioche | black truffle | 26


 Beer tip: Abt 12 (Quadrupel, 10.5%)

 Wine tip: Bolla 883 Valpolicella Classico Ripasso

Sea Bream


Cauliflower | picalilly | lime leaf | 25


 Beer tip: Fruit & Kruid (Blond, 6.2%)

 Wine tip: Via Barrosa Albariño

Haddock


Hotchpotch | leek | green apple | 25

 Beer tip: Blondie (Blond, 5.8%)

 Wine tip: Haras de Pirque Chardonnay

Surprise dish

Fish or meat | 25

Vegetarian | 20 


All main courses will be served with a side of artisan fries.
Extra side of fries | 3


We strive for perfection and quality. And quality takes time. Enjoy!

DESSERTS

Dark chocolate


Tarragon | raspberry | caramel | 8,5

 Beer tip: IJsbock (IJsbock, 10.3%)

 Wine tip: Calem Port Fine Ruby

Strawberry


Yogurt | white chocolate | sweet liquorice | 8,5


 Beer tip: Bok 6666 (Bockbier, 6.66%)

 Wine tip: Ca Bianca Moscato d'Asti

Crème brûlée cremeux

Cantuccini | pineapple | Baileys | 8,5

 Beer tip: IJsbock (IJsbock, 10.3%)

 Wine tip: Sichel Sauternes

Surprise dessert

Enjoy the specialty of the pastry chef | 8,5

Ice cream cake

Flavor of the season | 8,5


Cheese platter

With beautiful domestic and foreign cheeses of Fromagerie Guillaume in Berkel-Enschot

Three cheeses | 9,5

Five cheeses | 11,5

Seven cheeses | 13,5

 Beer tip: St. Louis Gueuze

 Wine tip: Ratafia Pierre Jourdan

Special coffee

o.a. Irish | French | Spanish | Italian | 6,5

Tip!

Enjoy three of our delicious homemade bonbons or a platter with sweet friandises after your dinner.

Three friandises | 1,5

Three bonbons | 5