
CHEF'S SPECIAL MENU

Let yourself be surprised by the specialties of the chef.

| | |
|----------------|----|
| Three courses* | 39 |
| Four courses* | 48 |
| Five courses | 56 |
| Six courses | 64 |

WINE & BEER ARRANGEMENT

| | |
|--------------------------|---|
| Matching wine per glass | 6 |
| Matching beer per bottle | 5 |

** 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.*

DELICACIES

Freshly baked breaking bread

With different spreads | 7

Taggiasca olives

Premium quality from Liguria, Italy | sweet & soft | 7

Pata Negra

Thinly sliced | 60 gram | 12

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

Truffle risotto

Blue cheese | pistachio | herb salad | 13

 Beer tip: Brigand (Strong Ale)

 Wine tip: Rapitala Nuhar

Duck rilette

Red cabbage | green apple | mint | 14

 Beer tip: Liefmans Kriek Brut (Vlaams Bruin)

 Wine tip: Kettmeier Chardonnay

Thinly sliced scallops

Sweet sour baby vegetables | caviar | citrus | 15

 Beer tip: Tank 7 Farmhouse Ale (Saison)

 Wine tip: Sao Luiz branco

Smoked rib-eye

Honey mustard | wakame | nori crackers | 13

 Beer tip: Uiltje Dikke Lul 3 Bier (Pale Ale)

 Wine tip: Côte du Rhône blanc

Surprise starter

Fish, meat, vegetarian or vegan | 15

MAIN COURSES

Mediterranean Wellington

Italian vegetables | green pea | sea foam | 24

 Beer tip: Barbar (Blond)

 Wine tip: Côte du Rhône rouge

Flat iron steak

Celeriac | Tandoori | Italian cheese | 25

 Beer tip: Grand Prestige Hertog Jan (Gerstewijn)

 Wine tip: Rapitala Nuhar

Veal entrecote

Yellow beet | pistachio | watercress | 26

 Beer tip: Tempelier (Belgian Ale)

 Wine tip: Sao Luiz Tinto

Cod

Green apple | lime | sambuca | 25

 Beer tip: Duvel Tripel Hop Citra (Strong Ale)

 Wine tip: Côte du Rhône blanc

Redfish

Mango | coconut | blackberry | 25

 Beer tip: Fourchette (Tripel)

 Wine tip: Kettmeier Chardonnay

Surprise dish

Fish, meat, vegetarian or vegan | 25

DESSERTS

Cinnamon parfait

Liquorice | pear | custard | 8,5

 Beer tip: Nogrietnaar Huismus (Brown Ale)

 Wine tip: Moscato d'Asti

Pure chocolademousse

Gezouten pinda | koffie | braam | 8,5

 Beer tip: Texels Skuumkoppe (Dunkelweizen)

 Wine tip: Pedro Ximenez (sweet sherry)

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 | 11

Four cheeses | 12

Five cheeses | 13

 Beer tip: La Trappe Quadrupel

 Wine tip: Ratafia Pierre Jourdan

Special coffee

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

Tip!

Enjoy a platter with sweet friandises after your dinner | 1,5

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!