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## CHEF'S SPECIAL MENU

Let yourself be surprised by the specialties of the chef.

Three courses	42,50
Four courses	49,50
Five courses	57,50
Six courses	64,50

## WINE & BEER ARRANGEMENT

Wine arrangement	6,50 each course
Beer arrangement	5,50 each course

*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.*

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### APERITIF

**Freshly baked baking bread**  
With three spreads | 7

**Pata negra**  
Thinly sliced, 60 gram | 12

### SOUP

**Tomatosoup**  **vegan**  
Vegetables, basil | 7

**Soup of the day**  
Daily changing homemade soup | 7



*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

**Pumpkin arancini**  **vegetarian**  
Yogurt, lemon, smoked paprika | 14  
 *Beer tip: Brewdog Punk IPA*  
 *Wine tip: Cava Artelatino brut*

**Haddock**  
Tomato, orange, sesame | 15  
 *Beer tip: La Trappe witte Trappist*  
 *Wine tip: Bodegas Naia K-naia Verdejo*

**Slowly cooked duck**  
Vig, almond, brandy | 15  
 *Beer tip: Boschdal herfstbock*  
 *Wine tip: Borsao Seleccion Tinto*


**Scallop**  
Bisque, pink prawn, potato | 16  
 *Beer tip: Weihenstephaner*  
 *Wine tip: Kettmeir chardonnay*

**Surprise starter**  
Fish, meat, vegetarian or vegan | 15

## MAIN DISHES

### Broccoli gratin vegetarian

Truffle, tandoori, black garlic | 23

 *Beer tip: Texels Skuumkoppe*

 *Wine tip: Maison Centauree chardonnay*

### Venison steak


Parsnip, pear, black cherry | 28


 *Beer tip: La Trappe Quadrupel*

 *Wine tip: L'Oustalet Côtes du Rhône*

### Beef picanha

Celeriac, tarragon, mustard seed | 26

 *Beer tip: Tripel leFort*

 *Wine tip: São Luiz Douro*

### Corvina

Tomato, olive, sweet potato | 26

 *Beer tip: Boschdal wit*

 *Wine tip: L'oustalet Luberon blanc*

### Surprise main course

**Fish, meat, vegetarian or vegan | 25**


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

## DESSERTS

### Tropical surprise


Papaya, white chocolate, cherry | 9,5

 *Beer tip: Liefmans kriek brut*

 *Wine tip: Sauternes*

### Mascarpone parfait

Coffee, dark chocolate, raspberry | 9,5

 *Beer tip: Boschdal quadrupel*

 *Wine tip: Moscato d'asti*

### Surprise dessert

Enjoy the specialty of the pastry chef | 9,5

### 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 | 12

Four cheeses | 13

Five cheeses | 14

 *Beer tip: Kasteel Rouge*

 *Wine tip: Ratafia Pierre Jourdan*

### Special coffee

Irish, French, Spanish, Italian | 8,5

### Friandises

Three types of home-made sweets | 1,5