
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.*

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

Tomato carpaccio  **vegetarian**
Goat cheese, yellow beet, green apple | 14
 *Beer tip: Uiltje SuperbOwl 0,2%*
 *Wine tip: Cava Artelatino Brut*

Salmon terrine
Gravad lax, dill, ponzu | 15
 *Beer tip: Tripel LeFort*
 *Wine tip: Maison Centauree Chardonnay*

Crab cakes
Lemon, green asparagus, fennel | 14
 *Beer tip: Weihenstephaner Hefeweissbier*
 *Wine tip: Sauvignon Du Père Auguste*


Thinly sliced smoked rib-eye
Kimchi, kumquat, smoked almonds | 15
 *Beer tip: Texels Skuumkoppe*
 *Wine tip: L'Oustalet Côtes du Rhône Rouge chardonnay*


Surprise starter
Fish, meat, vegetarian or vegan | 15

MAIN DISHES

Carrot & nori steak **vegan**


Peach, saffron, kumquat | 24


 *Beer tip: Boschdal Extra Blond*

 *Wine tip: Riesling Blue Night*

Tenderloin


Parma ham, cauliflower, pepper sauce | 29


 *Beer tip: Boschdal Quadrupel*

 *Wine tip: Borsao Tinto*

Lamb fillet


Potato, summer truffle, lavender | 27

 *Beer tip: La Trappe Tripel*

 *Wine tip: Kettmeir Chardonnay Alto Adige*

Sea bass

Red pepper, raspberry, mint | 25

 *Beer tip: Rodenbach Fruitage*

 *Wine tip: L'Oustalet Côtes du Rhône 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

Raspberry tart


White chocolate, napoleon, mint | 9,50

 *Beer tip: Liefmans kriek brut*

 *Wine tip: Moscato d'Asti*

Blueberry cheesecake

Cassis, licorice, yoghurt | 9,50

 *Beer tip: La Trappe Isid'or*

 *Wine tip: Sichel Sauternes*

Surprise dessert

Enjoy the specialty of the pastry chef | 9,50

Ice cream cake

Flavor of the season | 8,50

Cheese platter

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

Three cheeses | 12

Four cheeses | 14

Five cheeses | 16

 *Beer tip: Kasteel Rouge*

 *Wine tip: Ratafia Pierre Jourdan*

Special coffee

Irish, French, Spanish, Italian | 8,95

Friandises

Three types of home-made sweets | 3