HOEF SLAG

APERITIF

APERITIF PLATEAU pata negra, ox sausage and olives	15
OYSTER FINE THE SPECIALE "David Hervé"	
natural	4 each
prepared	6 each
PATA NEGRA	15
ESCARGOTS	
6 pieces with herb butter	12
12 pieces with herb butter	22

APPETIZERS

STEAK TARTAR made of MRIJ beef with classic garnish	Bib 12
with duck liver	+7
TERRINE OF DUCK LIVER with beetroot, silver onion and aceto balsamic vinegar	18
GAMBA in kataifi rolled with pesto and thinly sliced Serrano ham	Bib 12
TUNA NIÇOISE with roseval, lettuce and haricots verts	18
QUICHE OF WILD SPINACH with goat cheese and baba ganoush	Bib 12

ENTREMETS

BELLY BACON on a steam roll with cucumber and hoisin sauce	12
RAVIOLI NORWEGIAN SALMON with green curry of avocado and ricotta	Bib 12

MAIN COURSES

MAISHOENDER FILLET with peas, fried polenta, king boletus and savora mustard sauce	Bib 22
RACK OF LAMB with ratatouille, potato gratin and honey thyme sauce	27
POTATO GRATIN with pointed cabbage, green asparagus and antiboise	Bib 20
ENTRECÔTE with red wine sauce, potato mousseline and little gem	29
FISH OF THE DAY with varying garniture	Bib 23
DORADE ROYAL with antiboise, wild spinach and fettucini	24

All main courses are served with traditional fries, mayonnaise and seasonal salad.

Would you like to dine vegetarian? Besides the vegetarian dishes on this menu, you can ask for a complete vegetarian menu made by our chef.

BIB GOURMAND

Every year, Michelin presents a separate guide for the Benelux with restaurants which have a Bib Gourmand. The restaurants offer a very good three-course menu for a maximum price of 37 euros. Bib is an abbreviation of Bibendum, the name of the well-known Michelin Man.

Compose your own three-course or four-course menu by choosing dishes which are marked with 'Bib'.

THREE-COURSE	37
FOUR-COURSE	47
cheese instead of dessert	+8

SIGNATURE DISHES

CARPACCIO made of MRIJ beef with pesto and pine nuts	15
with duck liver	+7
BOUILLABAISSE powerful lobster soup with king prawns, fish and shellfish	15
as main course	+10
TRUFFLE RISOTTO with fresh truffle and extra vergin olive oil	35
as main course	+10
TOURNEDOS made of MRIJ beef with duck liver, truffle gravy and pommes fondantes	35
with duck liver	+7

DESSERTS

DAME BLANCHE with vanilla parfait, warm chocolate foam and whipped cream	Bib 8
with homemade egg liquor	+3
TERRINE OF PANCAKES	8
with custard, citrus compote and sorbet ice	
CRÈME BRÛLÉE to traditional French recipe	10
CHEESE	16
FRIANDISES	3,5 p.p.

If you are allergic, are on a diet or wish to adapt a dish, let us know or ask for our allergy-free menu