

APERITIF

APERITIF PLATEAU pata negra, ox sausage and "Utrechtse" vockingsausage with sour	16
OYSTER FINE THE SPECIALE "David Hervé"	
natural	4,5 each
prepared	6,5 each
<input type="checkbox"/> PATA NEGRA Jabugo	16

APPETIZERS

STEAK TARTAR made of MRIJ beef with serrano ham	12
With duck liver	+8
TERRINE OF DUCK LIVER with brioche and Pedro Ximénez	18
SALMON home smoked with beet and horseradish	15
VITELLO TONATO with capers and pine nuts	15
BURRATA with marinated tomato and balsamic vinegar	13
FORGOTTEN VEGETABLE with humus and walnuts	12

ENTREMETS

OXTAIL BROTH with fine vegetables and herbs	12,5
KING PRAWN with spring onion, shiitake and red curry	13

MAIN COURSES

DUCK LEG with lentil, pommes fondant and own gravy	23
FLAT IRON CALF STEAK with Brussel sprout, celeriac and Calvados sauce	25
GREEN EGG ENDIVE with mushroom, parsnip and sauce of roasted shallot	21
DUO OF VENISON with sauerkraut hotchpot, pancetta and juniper berry	29,5
FISH OF THE DAY with varying garniture	24
CODFISH with fennel, wild spinach and fenugreek sauce	26,5

All main courses are served with traditional farmers fries, mustard 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.

BISTRO MENU

A changing menu in which our chef and his kitchen brigade use their favourite seasonal products.

THREE-COURSE appetizer, main course and dessert	39
THREE-COURSE appetizer, entremet and main course	42
FOUR-COURSE	49
cheese instead of dessert	+8,5

SIGNATURE DISHES

ESCARGOTS	
6 pieces in herb sauce with bacon	12,5
12 pieces in herb sauce with bacon	23
LOBSTERBISQUE with crayfish tails and spring onion as main course	16 +10,5
POACHED EGG & TRUFFLE with fresh truffle and extra vergin olive oil as main course	37 +10,5
<input type="checkbox"/> TOURNEDOS made on the Green Egg with stroganoff sauce and mashed potato	37
<input type="checkbox"/> with duck liver	+8

DESSERTS

GATEAUX CHAUD with banana parfait and almond crumble	8,5
OMELETTE SIBÉRIENNE with two kinds of ice cream	8,5
CRÊPES SUZETTE with orange sauce and vanilla ice cream	10,5
CHEESE	15
FRIANDISES	4 p.p.

If you are allergic, are on a diet or wish to adapt a dish, let us know.