

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
PATA NEGRA Jabugo	16

APPETIZERS

STEAK TARTAR made of MRIJ beef with serrano ham	13
With duck liver	+8
TERRINE OF DUCK LIVER with figs and Pedro Ximénez	18
TUNA with cream of seaweed and wasabi crunch	18
IBERICO CHEEK with tomato salsa and arugula pesto	21
EGGPLANT with bell pepper, pine nuts and tahini dressing	12
FORGOTTEN VEGETABLE with cream of harissa and walnuts	12

ENTREMETS

ONION SOUP with cheese croutons	12
KING PRAWN with spring onion, shiitake and red curry	13

MAIN COURSES

BEEF STEAK with raw endive hotchpotch, pancetta and red wine sauce	27,5
OSSO BUCCO with Jerusalem artichoke, onion compote and sauce of smoked garlic	25
GREEN EGG ENDIVE with mushroom, parsnip and sauce of roasted shallot	21
POUSSIN with grilled roseval potato, bell pepper cream and sauce with laurel	25
FISH OF THE DAY with varying garniture	daily rate
SALMON with pak choi, bean sprouts, gyoza and Japanese curry	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.

LUNCH MENU

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

TWO-COURSE	28,5
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

WINE PACKAGE

TWO GLASSES	15
TREE GLASSES	22,5
FOUR GLASSES	30

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 mashed potato and pepper sauce with duck liver	37 +12

DESSERTS

CHOCOLATE FUDGE with fox berry and vanilla ice cream	10
BLUEBERRY CHEESECAKE with yogurt lime sorbet	13
PINA COLADA with marinated pineapple, coconut panna cotta and rum sirop	9
CHEESE	14,5
FRIANDISES	4 p.p.

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