

## APERITIF

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

## APPETIZERS

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

## ENTREMETS

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

## MAIN COURSES

<b>DUCK LEG</b> with lentil, pommes fondant and own gravy	23
<b>FLAT IRON CALF STEAK</b> with Brussels sprout, celeriac and Calvados sauce	25
<b>GREEN EGG ENDIVE</b> with mushroom, parsnip and sauce of roasted shallot	21
<b>DUO OF VENISON</b> with sauerkraut hotchpot, pancetta and juniper berry	29,5
<b>FISH OF THE DAY</b> with varying garniture	24
<b>CODFISH</b> 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.

## LUNCH MENU

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

<b>TWO-COURSE</b>	28,5
<b>THREE-COURSE</b> appetizer, main course and dessert	39
<b>THREE-COURSE</b> appetizer, entremet and main course	42
<b>FOUR-COURSE</b>	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

<b>LOBSTER BISQUE</b> with crayfish tails and spring onion as main course	16 +10,5
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<b>POACHED EGG &amp; TRUFFLE</b> with fresh truffle and extra vergin olive oil as main course	37 +10,5
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<input type="checkbox"/> <b>TOURNEDOS</b> made on the Green Egg with stroganoff sauce and mashed potato with duck liver	37 +8
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## DESSERTS

<b>GATEAUX CHAUD</b> with banana parfait and almond crumble	8,5
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<b>OMELETTE SIBÉRIENNE</b> with two kinds of ice cream	8,5
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<b>CRÊPES SUZETTE</b> with orange sauce and vanilla ice cream	10,5
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<b>CHEESE</b>	15
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<b>FRIANDISES</b>	4 p.p.
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If you are allergic, are on a diet or wish to adapt a dish, let us know.