

APERITIF

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

APPETIZERS

	CARPACCIO with duck liver, basil mayonnaise, pine nut and Parmesan	18
	TERRINE OF DUCK LIVER with fig and Pedro Ximénez	18
	FARM FOWL with little gem, Parmesan and anchovies	15
	RAW MACKEREL with tomato, pickels and vadouvan mayonnaise	16
	GREEN SALAD with smoked feta and herbs from our own garden <input checked="" type="checkbox"/>	12
	with pata negra	+8
	TUNA with yoghurt, miso and soybean	18

ENTREMETS

	TOMATO RISOTTO with pine nut, basil and crunchy olive <input checked="" type="checkbox"/>	11
	TOM KHA KAI with crunchy chicken, spring onion and shiitake	12

MAIN COURSES

	CALF RIBEYE with ratatouille, green asparagus and garlic gravy	23
	BBQ RIBS BONELESS with noodles, eastern salad, hoisin and coriander	26
	DUCK CONFIT with polenta, cream of artichoke, green peas and thyme gravy	23
	FENNEL with jacket potato, sage, candied lemon, crème fraîche and antiboise <input checked="" type="checkbox"/>	19
	CATCH OF THE DAY with varying garnish	daily rate
	RAVIOLI with dutch shrimp, stewed leek, granny smith and lobster sauce	22

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	29,5
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
THREE GLASSES	22,5
FOUR GLASSES	30

SIGNATURE DISHES

STEAK TARTARE of MRIJ beef with serrano ham with duck liver	13 +8
BOUILLABAISSE with crayfish tails and spring onion as main course	16 +10
POACHED EGG & ANNA DUTCH CAVIAR with extra vergin olive oil	25
<input type="checkbox"/> TOURNEDOS made on the Green Egg with seasonal vegetables and pepper sauce with duck liver	37,5 +8

DESSERTS

CHERRIES with curd, tarragon crumble and pistachio ice cream	10
ETON MESS with strawberries, whipped cream and merengue	8
LEMON PIE with yoghurt ice cream	8
CHEESE	14,5
FRIANDISES	4 each

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