

## APERITIF

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

## APPETIZERS

<b>MRIJ CARPACCIO</b> with truffle cream, Parmesan and pine nuts with duck liver	14 +8
<b>VEAL PASTRAMI</b> with brioche, sweet and sour vegetables and piccalilli	14
<b>FARM FOWL</b> with little gem, Parmesan and anchovy	15
<b>RAW SEA BASS</b> with cucumber, ponzu and soy bean	16
<b>CARAMELIZED CHICORY</b> with apple compote, mushroom and walnut dressing	14
<b>SMOKED SALMON</b> with avocado, beetroot and quail egg	14,5

## ENTREMETS

<b>RAVIOLI</b> with Dutch shrimp, stewed leak, granny smith and lobster sauce	12
<b>TOM KHA KAI</b> with dim sum, bean sprouts and coconut	10

## MAIN COURSES

<b>SUCADE STEAK</b> with bok choy mousseline, pancetta, mustard and beef gravy	25
<b>FREE-RANGE PIG</b> with sweet potato, romanesco, chicory and puffed onion gravy	21
<b>'VELUWSE' DUCK BREAST</b> with parsnip cream, chestnut, yellow beetroot and apricot gravy	24,5
<b>CURRY</b> with red lentils, cauliflower, naan bread and curd	19
<b>CATCH OF THE DAY</b> with varying garnish	daily rate
<b>HADDOCK</b> with tagliatelle, carrot and saffron beurre blanc	23

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

Would you like to dine vegetarian? This is of course possible, our chef can prepare a completely vegetarian menu for you.

## BISTRO MENU

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

<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

## WINE PACKAGE

<b>TWO GLASSES</b>	15
<b>THREE GLASSES</b>	22,5
<b>FOUR GLASSES</b>	30

## SIGNATURE DISHES

<b>TERRINE OF DUCK LIVER</b> with fig and Pedro Ximénez	18
<b>BISQUE D'HOMARD</b> with crayfish tail and spring onion as main course	16 +10
<b>POACHED EGG &amp; TRUFFLE</b> with extra virgin olive oil	35
<input type="checkbox"/> <b>TOURNEDOS</b> made on the Green Egg with seasonal vegetables and truffle gravy with duck liver	35 +8

## DESSERTS

<b>CHOCOLATE BROWNIE</b> with white chocolate mousse, banana and vanilla ice cream	9,5
<b>PASSION FRUIT BAVAROIS</b> with red pepper mango compote, coconut madeleine and lychee ice cream	9,5
<b>CHEESECAKE</b> with Napoleon ice cream	10
<b>CHEESE</b>	14,5
<b>FRIANDISES</b>	4 each

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