

APERITIF

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

APPETIZERS

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

ENTREMETS

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

MAIN COURSES

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

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

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

DESSERTS

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

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