

APERITIF

APPETIZER PLATE with pata negra, ox sausage and 'Utrechtse Vockingworst' with sour	16
OYSTER FROM YERSEKE	
natural	4,5 each
prepared	6,5 each
PATA NEGRA	16

APPETIZERS

TERRINE OF DUCK LIVER with fig and Pedro Ximénez	18
FARM FOWL with little gem, Parmesan and anchovy	15
MARINATED TOMATO with gazpacho and green herbs <input checked="" type="checkbox"/>	12

ENTREMETS

SNAILS in herb sauce with fried bacon	6 pieces 12 12 pieces 22
PEANUT COCONUT with bean sprouts, spring onion and shiitake <input checked="" type="checkbox"/>	12

MAIN COURSES

DUCK CONFIT with green asparagus and smoked garlic gravy	23
FENNEL with jacket potato, sage, candied lemon, crème fraîche and antiboise	19
FISH OF THE DAY with varying garnish	daily rate
BAKED SEA BASS with lobster sauce	22

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.

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

LUNCH MENU

Let our kitchen brigade surprise you with the produce of this season.
If you are allergic, are on a diet or wish to adapt a dish, please let us know.

TWO-COURSE	29,5
THREE-COURSE appetizer, main course and dessert	39
THREE-COURSE appetizer, entremet and main course	42
FOUR-COURSE	49
FOUR-COURSE HOUSE SPECIALTIES	65
cheese instead of dessert	+8,5

WINE PACKAGE

TWO GLASSES	15
THREE GLASSES	22,5
FOUR GLASSES	30

HOUSE SPECIALTIES

STEAK TARTARE OF MRIJ beef with serrano ham and piccalilli with duck liver	13 +8
BOUILLABAISSE with crayfish tails and spring onion as main course	16 +10
TRUFFLE RISOTTO with extra vergine olive oil <input checked="" type="checkbox"/>	25
<input type="checkbox"/> TOURNEDOS of the Green Egg with seasonal vegetables and long grain pepper sauce with duck liver	35 +8

SALADS

ORIENTAL SALAD with tuna	16
CAESAR SALAD with farm fowl and Parmesan	16
SALADE RICHE with pata negra, duck liver, gamba and salmon	22

DESSERTS

'HEMELSE MODDER' is Dutch chocolate mousse served with vanilla ice cream and crumble	10
ETON MESS with strawberry, whipped cream and meringue	8
LEMON PIE with yoghurt ice cream	8
CHEESE	14,5
FRIANDISES	4 each