

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

CARPACCIO OF CODFISH with radish, miso and soy beans	17
VEAL PASTRAMI with tuna cream and caperberries	16
FARM FOWL with little gem, Parmesan and anchovy	16
CELERIAC TARTARE with truffle and parsley	15

ENTREMETS

SNAILS in herb sauce with fried bacon	
6 pieces	12
12 pieces	22
BAKED DUCK LIVER with sugar loaf and Pedro Ximénez	16

MAIN COURSES

LAMB DUO with ratatouille and own gravy	26
IBERICO PORK CHEEK with bean cassoulet and smoked garlic	23
FORGOTTEN VEGETABLES with pumpkin and walnut dressing	19
FISH OF THE DAY with varying garnish	daily rate
BAKED HALIBUT with gnocchi and lobster sauce	23

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

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

HOUSE SPECIALTIES

STEAK TARTARE of MRIJ beef with serrano ham and piccalilli with duck liver	13 +8
LOBSTER SOUP with crayfish tails and spring onion as main course	16 +10
TRUFFLE RISOTTO with extra virgin olive oil as main course	30 +10
TOURNEDOS of the Green Egg with seasonal vegetables and Madeira sauce with duck liver	35 +8

The house specialties can also be ordered as a menu

DINNER 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.

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

HOUSE SPECIALTIES MENU

appetizer, entremet, entremet and main course

65

DESSERTS

SCROPPINO with white chocolate and lemon sorbet	9
PINEAPPLE with coconut lemon grass ice cream	9
DARK CHOCOLATE with chestnut and Muscovado ice cream	10
CHEESE	14,5
FRIANDISES	4 p.p.