

APERITIF

<input type="checkbox"/>	APPETIZER PLATE with pata negra, ox sausage and 'Utrechtse Vockingworst' with sour	16
<input type="checkbox"/>	OYSTER FROM YERSEKE	
	natural	4,5 each
	prepared	6,5 each
<input type="checkbox"/>	PATA NEGRA	16

APPETIZERS

<input type="checkbox"/>	CARPACCIO OF CODFISH with radish, miso and soy beans	17
<input type="checkbox"/>	VEAL PASTRAMI with tuna cream and caperberries	16
<input type="checkbox"/>	FARM FOWL with little gem, Parmesan and anchovy	16
<input type="checkbox"/>	CELERIAC TARTARE with truffle and parsley	15

ENTREMETS

<input type="checkbox"/>	SNAILS in herb sauce with fried bacon	
	6 pieces	12
	12 pieces	22
<input type="checkbox"/>	BAKED DUCK LIVER with sugar loaf and Pedro Ximénez	16

SALADS

<input type="checkbox"/>	ORIENTAL SALAD with tuna	16
<input type="checkbox"/>	CAESAR SALAD with farm fowl and Parmesan	16
<input type="checkbox"/>	SALADE RICHE with pata negra, duck liver, gamba and salmon	22

MAIN COURSES

<input type="checkbox"/>	LAMB DUO with ratatouille and own gravy	26
<input type="checkbox"/>	IBERICO PORK CHEEK with bean cassoulet and smoked garlic	23
<input type="checkbox"/>	FORGOTTEN VEGETABLES with pumpkin and walnut dressing	19
<input type="checkbox"/>	FISH OF THE DAY with varying garnish	daily rate
<input type="checkbox"/>	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

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
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.