

## APERITIF

### OYSTER FROM YERSEKE

- natural
- prepared

4,5 each  
6,5 each

## APPETIZERS

<b>CARPACCIO OF CODFISH</b> with radish, miso and soy beans	17
<b>FARM FOWL</b> with little gem, Parmesan and anchovy	16
<b>CELERIAC TARTARE</b> with truffle and parsley	15
<b>STEAK TARTARE</b> of MRIJ beef with serrano ham and piccalilli	13
with duck liver	+8
as main course	+8

## ENTREMETS

<b>SNAILS</b> in herb sauce with fried bacon	
6 pieces	12
12 pieces	22
<b>LOBSTER SOUP</b> with crayfish tails and spring onion	16
as main course	+10

## MAIN COURSES

<b>LAMB DUO</b> with ratatouille and own gravy	26
<b>FORGOTTEN VEGETABLES</b> with pumpkin and walnut dressing	19
<b>FISH OF THE DAY</b> with varying garnish	daily rate
<b>TOURNEDOS</b> of the Green Egg with seasonal vegetables and Madeira sauce	35
with duck liver	+8

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

## SALADS

<b>CAESAR SALAD</b> with farm fowl and Parmesan	16
<b>SALADE RICHE</b> with pata negra, duck liver, gamba and salmon	22

## MENU DU CHEF

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.  
 Can be ordered until 4 p.m.

<b>TWO-COURSE</b>	29,5
<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

<input type="checkbox"/> cheese instead of dessert	+8,5
<input type="checkbox"/>	
<input type="checkbox"/>	

## DESSERTS

<b>SCROPPINO</b> with white chocolate and lemon sorbet	9
<b>DARK CHOCOLATE</b> with chestnut and Muscovado ice cream	10
<b>CHEESE</b>	14,5
<b>FRIANDISES</b>	4 p.p.

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