

## APERITIF

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

## APPETIZERS

<b>TERRINE OF DUCK LIVER</b> with fig and Pedro Ximénez	18
<b>FARM FOWL</b> with little gem, Parmesan and anchovy	15
<b>MARINATED TOMATO</b> with gazpacho and green herbs	12

## ENTREMETS

<b>SNAILS</b> in herb sauce with fried bacon	6 pieces 12 12 pieces 22
<b>PEANUT COCONUT</b> with bean sprouts, spring onion and shiitake	12

## SALADS

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

## MAIN COURSES

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

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

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.

## HOUSE SPECIALTIES

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

## 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.

<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
<b>FOUR-COURSE HOUSE SPECIALTIES</b>	65
cheese instead of dessert	+4,5

### HOUSE SPECIALTIES MENU

appetizer, entremet, entremet and main course

65

## WINE PACKAGE

Can only be ordered from the chef's or house specials menu.

<b>TWO GLASSES</b>	15
<b>THREE GLASSES</b>	22,5
<b>FOUR GLASSES</b>	30

## DESSERTS

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