

MENU'S

CHEF'S MENU

Let our kitchen brigade surprise you with products of this season.
If you have any food allergies or special dietary needs, please let us know.

THREE-COURSE appetizer, main course and dessert	45
THREE-COURSE appetizer, entremet and main course	48
FOUR-COURSE appetizer, entremet, main course and dessert	55
FOUR-COURSE HOUSE SEPCIALTIES appetizer, entremet, main course and dessert RECOMMENDED	65

HOUSE SPECIALTIES

TUNA TATAKI with red curry, coconut and bimi	18
CAVIAR with potato cream and smoked eel	25
BEEF ENTRECOTE of the Green Egg with seasonal vegetables and lemon thyme gravy with duck liver +8	30
ETON MESS with Fraise des Bois and vanilla ice cream	12

WINE PACKAGE

TWO GLASSES	15
THREE GLASSES	22,5
FOUR GLASSES	30

Can only be served with the chef's or house specials menu

A LA CARTE

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

SMOKED SCALLOP with Dutch shrimp, cauliflower and chermoula	18
STEAK TARTARE of MRIJ beef with serrano ham and piccalilli	17
DUCK LIVER TERRINE with Pedro Ximénez and brioche	21
AJO BLANCO with Valderrama olive oil and white grapes	16

ENTREMETS

TOM KHA KAI with crispy fowl and shiitake	16
LOBSTER SOUP with crayfish tail and spring onion	18

MAIN COURSES

DUO OF LAMB with green asparagus in its own gravy	30
VEAL RIBEYE with eggplant and gravy with smoked bell pepper	28
BEETROOT with polenta and basil sauce	24
FISH OF THE DAY with varying garnish	daily rate
PLAICE FILLET with green herb crust and antiboise	26

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