Starters
★ Pearl couscous, mint, raisins, mini mushroom burger and hummus € 13.50
Apple and cucumber à la nage with eel mousse, Dutch shrimp and potato crisps € 14.50
Terrine of watermelon, bresaola filled with duck, balsamic vinegar and pear syrup € 14.50

Soups
★ Coconut soup with Romanesco and curry € 8.75
Broth of langoustine and summer truffle € 8.75

Main courses
★ Pie of feta and olive, primeval vegetables and pickles € 22.50
Monkfish in Colombo curry, risotto nero, French beans and saffron sauce € 27.50
Rib of Baambrugge piglet, purple carrot and diced potatoes € 28.50

Desserts
Mousse of salted caramel, hazelnut nougatine and chocolate crackers € 9.80
Banoffee of Bastogne biscuits, banana, clotted cream and peanuts € 9.80

Chef’s suggestion please see the blackboard € 35.00
★ = vegetarian