**Varying menu**

17 Feb. to 28 Feb.

**Starters**

* Mushroom risotto with mature Emmentaler, pepper foam and shimeji mushrooms € 13.50
  Rouleau of butterfish, flavours of beetroot, saffron rouille and cress € 14.50
  Terrine of duck, orange marmalade and aniseed, toasted brioche and butter lettuce hearts € 14.50

**Soups**

* Cappuccino of heritage vegetables, smoked oil and black truffle € 8.75
  Smoked creamy soup of kale with Lindenhoff smoked sausage and croutons € 8.75

**Main courses**

* Tarte tatin of vegetables, shallot purée and fried cavolo nero € 22.50
  John Dory, pearl barley, sea fennel, beurre blanc of herring caviar and roasted cauliflower € 27.50
  Game stew, celeriac mash, roasted carrot and Amsterdam pickles € 28.50

**Desserts**

Millefeuille of goat yoghurt, nashi pear and quince, mocha crumble € 9.80
Pouch of apple, spiced biscuit bavarois, Advocaat (eggnog) and raisin compote € 9.80

* **Vegetarian chef’s suggestion** please see the blackboard € 27.50
  **Chef’s suggestion** please see the blackboard € 35.00

* = vegetarian