**Starters**

★ Goat cheese soufflé with pine nuts and maple syrup ..........................................................€  13,50
Mackerel ceviche and scallop in nage, ginger and coriander ..............................................€  14,50
Roulade of smoked ribeye with toast, truffle and egg salad .............................................€  14,50

**Soups**

★ Vichyssoise of Jerusalem artichoke and Opperdoezer potato ...........................................€  8,50
Onion soup with red onions and bacon with cheese crouton ...........................................€  8,50

**Main courses**

★ Pumpkin tart with heritage vegetables and piccalilli.........................................................€  20,50
Wolf fish in curry, black butter sauce, smoked mousseline and Romanesco ...................€  26,50
Rib of Baambrugge piglet, terrine of heritage carrots and spiced plums ......................€  27,50

**Desserts**

Chocolate pudding, blackcurrant granita, tangerine and buttermilk foam .................€  9,50
Coconut meringue, pineapple gel, white chocolate ganache and sea buckthorn...........€  9,50

Quick lunch see blackboard .................................................................................................€  27,50
★ = vegetarian