Varying menu  

Starters
☆ Gazpacho made from legumes and lovage, strawberry, basil and Purmerend burrata........€ 14.50
Scallops and blood sausage, pancetta and apple compote...........................................€ 15.50
Terrine of duck, layer cake and pear syrup...............................................................................€ 15.50

Soups
☆ Vichyssoise made from salted potato and truffle...............................................................€ 8.75
Smoked pea soup and eel...........................................................................................................€ 8.75

Main courses
☆ Mushroom and pistachio strudel with gorgonzola and parsnip cream.................................€ 22.50
Monkfish in serundeng, pandan beurre blanc, pointed cabbage and rice bavarois..............€ 27.50
Classic steak tartare of heifer, pommes pont neuf and caesar salad....................................€ 28.50

Desserts
Gâteau chaud, advocaat mousse, brandied raisins and baba au rhum.................................€ 9.75
Saffron madeleine, stewed apples, Licor 43, chocolate mousse and aniseed.......................€ 9.75

Chef’s suggestion please see blackboard..................................................................................€ 29.50

☆ = vegetarian