**Starters**

* Panna cotta of cabrales (goat cheese), beetroot and cauliflower, tutti compote and........€ 14.00
  bruschetta
Scallops with black pudding, baked apple, pancetta and green pea crème ..................€ 15.50
Tartare of venison from Amsterdam fallow deer with raspberry, balsamic vinegar, ........€ 15.50
popcorn and croutons

**Soups**

* Velouté of puffed celeriac and hazelnut.................................................................€ 8.75
Chicory soup with ham and quail egg...........................................................................€ 8.75

**Main courses**

* Shakshuka with poached egg, pearl couscous, roasted cabbage and za’atar...........€ 23.50
Red snapper, dobi, corn fritters and a mango and pepper chutney..........................€ 28.50
Braised venison, red cabbage, rösti bites and spicy gravy.........................................€ 29.50

**Desserts**

Persian rice pudding, cardamom-rose water, blood orange and crispy praline ..........€ 9.80
Stewed pear, barley in currant juice and chocolate crème brûlée.............................€ 9.80

* Vegetarian chef’s suggestion please see blackboard..................................................€ 36.50
Chef’s suggestion please see blackboard.................................................................€ 36.50

* = vegetarian