Starters
★ Watermelon salad with goat cheese and pistachios ........................................................... € 16.50
Steak tartare with freshly shaved truffle and poached quail egg ...................................... € 16.50
Grilled tuna with crispy onion and beetroot sprouts and salad ....................................... € 16.50

Soups
★ Clear tomato broth with spring herbs ................................................................................... € 9.50
Velouté of fresh asparagus and Dutch shrimps ................................................................... € 9.50

Main courses
★ Porcini ravioli with herb oil and seasonal vegetables .......................................................... € 28.50
Grilled Sea Bass Fillet with antiboise and Dutch asparagus ............................................... € 28.50
Hungarian duck breast with thyme gravy, oyster mushroom and potato gratin ............ € 28.50

Desserts
Strawberry panna cotta with pineapple and raspberry ....................................................... € 12.50
Chocolate moelleux with a coulis of cherries and red berries ............................................ € 12.50

Chef’s suggestion please see blackboard ........................................................................... € 34.50

★ = vegetarian