Varying menu

18 Mar. to 29 Mar.

Starters
★ Celeriac carpaccio with a truffle mayonnaise and planed hazelnut.................................€ 16.50
Duo of duck caramelized duck breast with duck pate, apple syrup and forest mushrooms .....................................................................................................................€ 16.50
Trio of fish, shrimp, halibut and salmon with herb toast.................................................€ 16.50

Soups
★ Clear broth with spring vegetables ............................................................................€ 9.50
Zucchini velouté with sour cream pearls ..............................................................................€ 9.50

Main courses
★ Roasted cauliflower, with parsnip mousseline sauce and fresh vegetables.................€ 28.50
Skrei fillet with carrot cream, shallot beurre blanc, sauerkraut and baby corn .............€ 28.50
Surf and Turf of veal collop with a prawn and hollandaise sauce of tarragon and spring vegetables ......................................................................................................................€ 28.50

Desserts
Marinated pineapple with vanilla, cinnamon ice cream and Dutch strawberries.........€ 12.50
Cheesecake, with a caramel and red fruit fudge .................................................................€ 12.50

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

★ = vegetarian