Varying menu
24 June to 5 Aug.

Starters
★ Watermelon with goat cheese, pistachio and cherry dressing ........................................ € 16.50
Roasted langoustine tartare with green asparagus, sesame mayonnaise and herring caviar
Duo of Baambrugse piglet, with silverskin onion, bread croutons and apple juice .... € 16.50

Soups
★ Paprika soup with fresh parsley ......................................................... € 9.50
Coconut curry soup with finely chopped red pepper ........................................ € 9.50

Main courses
★ Stuffed zucchini with goat's cheese, ratatouille, pesto, nuts and seeds .......... € 28.50
Sea bass with mashed potatoes, antiboise and mini vegetables ....................... € 28.50
Veal tournedos with red wine sauce, chestnut mushroom and parsnip cream .... € 28.50

Desserts
Red fruit trifle with strawberry mousse and coffee chocolate crumble .............. € 12.50
Marinated pineapple in vanilla and vodka with cinnamon ice cream ............... € 12.50

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

★ = vegetarian