Starters

* Lasagnette with porcini, ricotta, truffles and mature cheese..........................€ 13.50
  Salad of North Sea crab and Granny Smith apples with............................€ 14.50
  herb-flavoured strained yoghurt
  Quail with spicy apricots and cinnamon, bulgur salad and black olives.........€ 14.50

Soups

* Vichyssoise of Jerusalem artichokes and salt potatoes..............................€ 8.50
  Hungarian game goulash............................................................................€ 8.50

Main courses

* Kernhem cheese soufflé, spinach, pomegranate, mint and tomato mousse......€ 20.50
  John Dory, roasted cauliflower, pearl barley and vodka-lime butter..........€ 26.50
  Fried wild duck, confit, sauerkraut and pear with red cabbage sauce........€ 27.50

Desserts

  Panna cotta of coconut and kriek lambic beer, amarena cherries and.........€ 9.50
  nougatine ice cream
  Apple tarte tatin, brandied apricots in vanilla cream and......................€ 9.50
  ‘Haagse Bluf’ meringue pudding

Quick lunch see blackboard...........................................................................€ 27.50

* = vegetarian