STARTERS

STEAK TARTARE
shallot | capers | red onion| cauliflower | truffle potato

GRAVAD LAX
cucumber | red pepper | dill | black olive | green herbs | fennel

ASPARAGUS
pea | quinoa | curly endive | wild garlic
(supplement: veal sweetbreads)

BISQUE
clams | Dutch shrimps | halibut | rouille | croutons

MAIN COURSES

LAMB DUO
parsnip | artichoke | plums | thyme

CATFISH
parsnip | green asparagus | black garlic | truffle

RISOTTO
farm egg | shiitake | belper knolle

TOURNEDOS
potato | madeira
(supplement: foie gras)

DESSERTS

CHEESE TABLE
8 types of cheese | grapes | nuts | rich fruit loaf

PASSION FRUIT
caramel | white chocolate

4-COURSE MENU

GRAVAD LAX
white asparagus | green herbs

CATFISH
risotto | truffle

ENTRECOTE

CHEESE OR DESSERT

2 courses € 32 | 3 courses € 42
4 courses € 52 | 5 courses € 62

WINE

SPARKLING

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Verger de Camille	€ 12,50	€ 65
St. Martinus Limburgs Parelke	€ 12,50	€ 65
Louis Roederer Champagne Brut	€ 15,50	€ 87,50

WHITE

Zohrer Kremstal Gruner Veltliner	€ 7	€37,50
Wijngoed Fromberg müller thurgau	€ 8	€ 40,00
M.Chapoutier Viognier	€ 8,50	€ 42,50
Falernia gran reserva Chardonnay	€ 8,50	€ 42,50
Apostelhoeve Riesling	€ 9	€ 47,50
J.M. Brocard Chablis Chardonnay	€ 13,50	€ 75

ROSE

Gloire de guillaume Grenache	€ 6	€ 29,50

RED

Contrada del Falco Negroamaro, primitivo, malvasia	€ 6,50	€ 33,50
Fritz Wassmer Spätburgunder	€ 8,50	€ 42,50
Wijngoed Thorn Frühburgunder	€ 8,50	€ 42,50
Maastricht Pinotage	€ 8,50	€ 42,50
St. Martinus 7 zonden Cabernet Cortis, Cabernet Cantor, Pinotin	€ 13.50	€ 75
Borgogno No Name Nibbiolo	€ 20	€ 110