

Dinerkaart

TIP! Order an aperitif before you start exploring our dishes.

Our favourite: Finca LaPiedra Gewürztraminer

STARTERS

SOUP OF THE DAY € 7,50

MUSHROOM CREAM SOUP WITH TRUFFLE € 7,50

Beech mushroom, shiitake, chestnut mushroom, truffle and vegan cream

CARPACCIO CLASSIC € 12,50

Mixed salad of Roma tomato, Parmesan cheese, balsamic dressing and pine nuts

SALMON TARTARE OF FRESHLY SMOKED SALMON € 14,50

Marinated in soya and sesame oil, spring onion, wakame, wasabi mayonnaise and furikake

PASTRY OF ORGANIC CHICKEN FROM 'TANTE DOOR' € 13,50

Peas and chanterelles

SALAD OF STEWED PEAR € 12,50

Walnuts, blue stilton, goji berries and date syrup

Nice to know: also possible as vegan dish

GRILLED OCTOPUS € 14,50

Taggiasca olives, black garlic mayonnaise and squid ink

MAIN COURSES

BEEF TENDERLOIN SKEWER € 21,50

Tender pieces of steak, bell pepper, bacon, Stroganoff sauce, salad and fresh fries

GUINEA FOWL € 21,50

Pan-fried guinea fowl, sauerkraut, red wine gravy and mashed potatoes

LIVAR LOIN € 22,50

'Limburg monastery' pig with salt crust, mustard gravy, salad and potato gratin

GRILLED DEER € 23,50

Roasted Brussels sprouts, flaked almonds, red wine gravy with a hint of dark chocolate and mashed potatoes

Wine pairing: Syrah, Paul Jaboulet Aîné or Costasera Amarone Riserva

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COD FILLET € 23,50

Northsea cod en papillote, salad and homemade fries

Wine pairing: Chablis 1er Cru Vau de Vey

PASTA CAMEMBERT € 19,50

Camembert rustic out of the oven with fresh fettuchini, truffle and fresh green salad

Wine pairing: Chardonnay Barrique or Pinot Noir Vintage Widow

SOUTH INDIAN CURRY € 20,50

Spicy, saffron pilaf rice, cauliflower, carrot, sweet potato, coriander, coconut milk, tomato, chickpeas and spinach

TRIBUTE TO OTTOLENGY € 19,50

Whole roasted cauliflower with za'atar, candied lemon, aubergine puree, yoghurt, herbs and carrots

Nice to know: one of the famous vegetarian dishes of Isrealian chef Ottelengy

DESSERT

BREAD AND BUTTER PUDDING *contains alcohol* € 9,50

Walnut ice cream and brandied raisins

FINGER-LICKING TIRAMISU *contains alcohol* € 9,50

Mascarpone, egg, ladyfingers, espresso and Amaretto

TONKA BEAN CRÈME BRÛLÉE € 9,50

Cream, Tonka bean and vanilla ice cream

CHEESE PLATTER € 12,50

Various Dutch hard and soft cheeses, crackers, apple syrup, nuts and grapes

Wijn spijs combi: Tawny Port & Beerenauslese, Esterházy

3-COURSE DINNER € 39,50

Choice of starter, main dish and dessert

Cheese platter + € 3,-