

Starters

Bread Platter

with Herb Butter, Aioli and Tomato-Pepper cream

5,95

Carpaccio of Beef

with truffle mayonnaise, old Dutch Cheese, Pine nuts and Salad

12,95

Vitello Tonnato

thinly sliced Veal with Tuna mayonnaise, Capers and green Asparagus

13,95

Duo of Salmon and Asparagus

tartare and dimsum of Salmon with white Asparagus, cream of Garlick and Fennel salad

13,95

Tartare of Asperges (v)

with crispy Asperges, Truffle mayonnaise, Egg and Parmesan cheese

12,75

Soup

Mexican Tomato soup (v)

with Taco crunch and crème fraiche of Avocado

6,95

Creamy Soup of Leak & Fennel (v)

with Apple and Walnuts

6,95

Soup of the Day

we are pleased to tell you all about it

6,95

Do you have food allergies? Please tell us!

Main Courses

Duo of Lamb <i>baked Lamb cutlet and a curry of Lamb with Coriander-Yoghurt</i>	24,75
Baked Tenderloin (Tournedos) <i>with a sauce of Truffle & Madeira</i>	28,95
Baked Duck Breast <i>lacquered with Lavender honey, and served with an sauce of Oranges</i>	23,25
Asperges à la Flamande <i>white Asparagus with Ham and Egg, Potatoes, Parsley and Hollandaise sauce</i>	24,95
Satay of Pork Tenderloin <i>with Fries, Prawn crackers, sweet and sour Acar and Peanut sauce</i>	21,75
Catch of the Day <i>with a matching sauce</i>	23,95
Asparagus with the Fish <i>white Asparagus with the Catch of the Day and Hollandaise sauce</i>	24,95
<i>We are pleased to tell you what fish the catch of today is!</i>	
Vegetarian Ravioli (v) <i>open Ravioli from the Oven with Seasonal vegetables, white and green Asparagus, Mozzarella cheese and a sauce of Lemon & Saffron, served with a salad of Fennel and Arugula</i>	21,95

Do you have food allergies? Please tell us!

*Our sommelier has put together a careful wine list for you.
We will be pleased to advise you a perfect matching glass of wine!*

Desserts

- Surprise of IJscOees** 7,50
three delicious scoops of artisan farmer's Ice creams, with whipped Cream
- Farmer's Vanilla ice cream with warm Forest Fruits** 7,95
with homemade warm compote of Forest Fruits and whipped Cream
- Tiramisu of Lemon** 8,95
with Merengue and Ice cream of Djeroek Poeroet
- Dame Blanche** 7,95
Farmer's Vanilla ice cream, hot Chocolate sauce and whipped Cream
- Old Fashioned Sorbet of Fruit** 7,50
with Farmer's Vanilla ice cream, fresh Fruit and whipped Cream
- Selection of Cheeses** 11,45
seroed with Walnuts, Apple syrup and 'Kletzen bread'

Coffee Specialties

- Irish Coffee** *(with Irish Whiskey, caster Sugar and Cream)* 6,75
- French Coffee** *(with Grand Marnier)* 6,75
- Italian Coffee** *(with Amaretto)* 6,75
- Spanish Coffee** *(with Tia Maria)* 6,75
- Zwarte Boer Coffee** *(with Drambuie & Grand Marnier)* 6,75

We also have lovely Port wines and other digestifs!