

## CHEF'S MENU

### Appetizer

Rouleau of veal pastrami & tuna  
with focaccia, olive tapenade, crispy capers,  
dried tomato and pearl onion

Ceviche of cod loin & Argentinian prawn fried in herbs  
with passion fruit, sweet and sour cucumber, fennel salsa

Duck breast lacquered with truffle honey & 'bitterbal'  
with duck liver, chicory salad and kumquat compote

### Intermediate dish

Creamy truffle spaghetti  
with poached free-range egg, arugula and Parmesan cheese foam (V)

Roasted scallop  
with caramelized chicory, potato foam and Parmesan galette

### Main Course

Roasted plaice fillet and crispy prawn on beetroot carpaccio  
with mashed potatoes, spinach, herb oil, Parmesan cheese foam

Iberico pork rack  
with fried little gem and carrots, macadamia crumb, mustard gravy  
and home made fries

Roasted country fowl with a dahl ointment,  
eggplant caviar, cauliflower fondant, bimi and a poultry gravy with tandoori

### Dessert

Lime yogurt ice cream  
with a crumble of summer kings and baked strawberry chutney

Mille-feuille of almond with white chocolate  
with rhubarb and vanilla ice cream

Plateau of farmhouse cheeses

### Prices of the dishes seperatly

Home made fries € 4,95

Starter € 18,50

Intermediate € 18,50

Main Course € 28,50

Dessert € 12,50

Three courses Forty-two Euros fifty

Four courses Forty-nine Euros

Five courses Fifty-six Euros fifty

Six courses Sixty-two Euros

Oysters classic (half a dozen) € 19,50

### Finish your diner with:

Coffee complete (5 friandises) € 7,50

**If you have an allergie please inform us.**