

CHEF'S MENU

Appetizer

Oriental-style ceviche of hamachi kingfish with ponzu
served with a spring roll filled with prawns, orange, wakame, sesame,
shiitake, and pickled red cabbage

Pastrami of gravlax-marinated beef loin
with potato salad, mustard cream, smoked red beet, and crispy onion

Quail roulade with crispy leg and quail egg
served with sweet and sour cucumber, 1001-night couscous, and apricot

Intermediate dish

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

Roasted scallop
with caramelized chicory, potato foam and Parmesan galette

Main Course

Glazed sirloin steak from the grill
with ratatouille elements, tomato salsa, potato rösti, and beech mushrooms

Crispy roasted duck breast with crispy foie gras
with polenta, oyster mushroom, green beans, and poultry jus

Roasted monkfish with a gamba torpedo
with coconut jasmine rice, Shanghai pak choi, kimchi, enoki tempura,
and green curry sauce

Dessert

Dark chocolate bombe with pistachio
with pineapple sorbet and spicy mango chutney

French toast of 'Zaanse duivekater' with stewed pear
with cinnamon ice cream and port glaze

Plateau of farmhouse cheeses

Price structure of the different courses:

3 courses, appetizer|main|dessert € 42,50

4 courses, appetizer|inter|main|dessert € 49,-

5 courses, appetizer|inter|main|dessert|cheese € 56,50

6 courses, in consultation with the kitchen € 62,-

Individual prices of the (side) dishes:

Appetizer € 18,50

Intermediate dish € 18,50

Main Course € 28,50

Dessert € 12,50

Home made fries € 5,50

Oysters classic half a dozen € 19,50

Finish your dinner with:

Coffee Complete with 5 friandises € 7,50

If you have an allergie please inform us.