

CHEF'S MENU

Appetizer

Marbré of free-range chicken with Waldorf salad
served with celeriac cream, mandarin, walnut and crispy duck liver

Veal tenderloin tartare with poached quail egg
with cornichons, pearl onion, red chicory, truffle and airy hollandaise sauce

Seared teriyaki beef tenderloin with oriental sticky rice
shiitake, wasabi mayonnaise, wakame and edamame beans

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

Pan-fried sole meunière with samphire foam
on confit potato with leek, torpedo prawn, and tarragon oil

Gratinated lamb fillet with asparagus
with 'Opperdoezer Ronde' potatoes, sea vegetables, green peas,
slow-cooked stew croquette and savory herb jus

Spring chicken bombe with baby corn and braised drumstick
with crispy polenta, cauliflower, piccalilli and bell pepper salsa with basil

Dessert

Tropical surprise: bonbon of orange and mango with white chocolate
with meringue and marbled yogurt ice cream

Dark chocolate brownie and chocolate truffle
with marinated red fruit and vanilla ice cream

Plateau of farmhouse cheeses

Price structure of the different courses:

3 courses, appetizer|main|dessert € 46,50

4 courses, appetizer|inter|main|dessert € 52,50

5 courses, appetizer|inter|main|dessert|cheese € 59,50

6 courses, in consultation with the kitchen € 65,-

Individual prices of the (side) dishes:

Appetizer € 18,50

Intermediate dish € 18,50

Main Course € 32,50

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.