

## Suggestions

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### Starters

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Scallop straight from the shell 28.5

| forest mushroom – oxtail – lovage oil

*Wine suggestion: Riesling Alte Reben, Thanisch, Bernkastel Kues (Germany) – 9 per glass or 45 per bottle*

Veal sweetbreads 28.5

| butternut squash – mango lacquer – vadouvan

*Wine suggestion: Barolo, Le Strette, Bergeisa (Italy) – 14 per glass or 89 per bottle*

Celeriac Carpaccio 17.5

| cranberry – forest mushroom – mirin oil

*Wine suggestion: Pinot Grigio, Ca di Rajo, Veneto (Italy) – 8 per glass or 35 per bottle*

### Main Courses

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Plaice fillet 27.5

| samphire – creamy leeks – Normande sauce – herring caviar

*Wine suggestion: Savigny-Les-Beaunes, Vincent Girardin, Burgundy (France) – 11 per glass or 60 per bottle*

Dover sole 48

| butter – parsley potatoes – kaffir lime – butter lettuce

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Duo of venison 36

| parmentier with venison – parsnip cream – salsify – grand veneur sauce

*Wine suggestion: Santenay, Vincent Girardin, Burgundy (France) – 10 per glass or 56 per bottle*

Polder hare on the bone (for 2 people) 44 p.p.

| hay-aged – harlequin potatoes – almond croquettes – winter garnish – hare stew

*Wine suggestion: Barolo, Le Strette, Bergeisa (Italy) – 14 per glass or 89 per bottle*

### Desserts

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Tarte tatin 13.5

| quenelle of white chocolate – vanilla ice cream – dulce de leche

*Wine suggestion: Monbazillac, Château de la Jaubertie, Bergerac (France) – 9 per glass or 35 per bottle (50 cl)*

Brownie "Ferrero Rocher" 12.5

| sea buckthorn ice cream – vanilla crumble

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# Menu

## Snacks (until 4 PM)


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Eggs Benedict	18.5
spinach – za'atar – lovage oil – mousseline – <b>supplement bacon 4.5</b>	
Reuben sandwich	20.5
sauerkraut – pastrami – scamorza cheese – Thousand Island dressing – pickle	

## Appetizers



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Spanish salami 'Fuet'	11
focaccia	
Spanish salami and cheese cubes	14.5
grain mustard – focaccia	
Cubes of mildly aged cheese	9
grain mustard – focaccia	
Secreto	24
ripe Rubia Gallega beef – grilled bread – olive oil	
Deluxe tapas board	26
chorizo – calamari – empanadas – focaccia – aioli – anchovies – mozzarella – olives	
Hot appetizers (15 pieces)	15
with 3 sauces	
Jamon Ibérico (36 months)	16
focaccia – olive oil	



## Starters

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	Oxtail soup	16
	forest mushroom – fine brunoise of winter vegetables – smoked beef	
	Shrimp croquettes	22
	lemon – tartar sauce	
	Duo of cheese and shrimp croquettes	19
	lemon – tartar sauce	
	Scampi (6 pieces)	18
	with garlic sauce, vadouvan sauce, or Richard sauce	
	Charolais beef carpaccio	18.5
	Smoked olive oil – arugula cream – Parmesan cheese (24 months)	
	Fregola sarda	17.5
	feta – beech mushrooms – chermoula	
	Cheese croquettes	15.5
	lemon – aioli	

## Kids' Menu

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	Kid's vol-au-vent	10
	salad – fries	
	Kid's spaghetti	10
	cheese	
	Salmon fillet	18
	'Norwegian' – warm vegetables – mashed potatoes – hollandaise sauce	
	Chicken fillet	16
	warm vegetables – meat gravy – croquettes	



## Main Courses

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### Salads

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Goat cheese salad 21

| Jonagold apple - red endive - dried fig

Ceaser salad 24

| cuckoo Malinois chicken in lemon thyme - crouton - lettuce hearts - bacon crumble - anchovies

Smoked duck salad 24.5

| Waldorf salad - Liège dressing - walnuts

### Pasta

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Spaghetti Bolognese 17

| pork/beef - cheese

Pappardelle with ragù 29.5

| venison - lardo di Colonnata - pecorin

### Vegetarian

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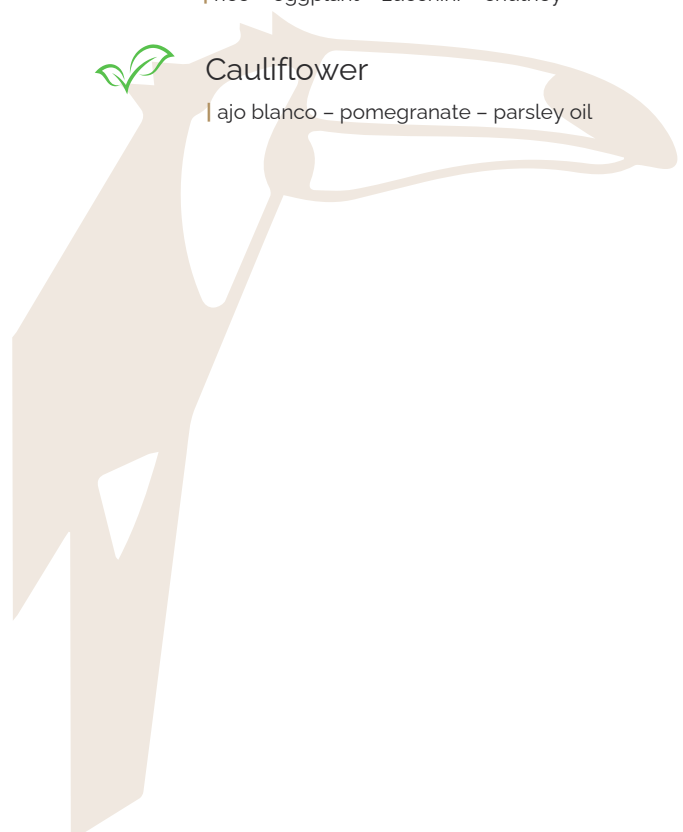
Indian fresh curry 25

| rice - eggplant - zucchini - chutney



Cauliflower 24

| ajo blanco - pomegranate - parsley oil



## Fish

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Scampi	26
with garlic sauce, vadouvan sauce, or Richard sauce	
Salmon fillet	28,5
shrimp bisque – winter vegetables – baby potatoes	
Cod	34
cod steak – cauliflower puree – beurre blanc – parsley oil – herring caviar	

## Meat

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Vol-au-vent	25
puff pastry – mousseline sauce – salad	
Steak tartare	28
Jerusalem artichoke chips – horseradish cream – fermented garlic	
Hamburger "Ouwen Dok" (220 g)	25
100% beef – cheddar cheese – tomato – smoky BBQ sauce	
Irish beef steak (220 g)	26
salad	
Irish beef tenderloin (200 g)	33
assortment of warm vegetables	
Argentine Rib Eye (350 g)	44
assortment of warm vegetables – bone marrow	
Onglet	27,5
Brussels endive – black shallot – soubise sauce	
Indian fresh curry	26
chicken – eggplant – zucchini – rice – mango chutney	
Cuckoo Malinois	26
cauliflower – forest mushrooms – Carolus sauce	
	Mayonnaise – ketchup – tartar sauce 1
	Supplement rice – fries – mashed potatoes – croquettes 3
	Supplement pepper sauce – mushroom cream sauce – béarnaise sauce – gravy 3

**\*Please inform us if you have any allergies**

## Desserts

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Dame blanche	11
chocolate sauce - whipped cream	
Crème brûlée	10.5
vanille from Madagaskar	
Chocolate mousse	11.5
cocoa base	
Café glacé	12.5
Baileys cream - vanilla ice cream	

