

DINNER

Naturally, we will take (diet) wishes
and/or allergies into account.

BREAD 6.5
with whipped butter

STARTERS

RED BEET  11.5
Thinly sliced, goat cheese,
walnuts, apple gel, popcorn

SMOKED TROUT 12.5
Horseradish dressing, apple,
roasted parsnips

PRAWNS 10.75
Chorizo, chili, garlic, lemon

BEEF CARPACCIO 13.75
Chipotle mayonnaise, mixed kernels,
bacon crumble, parmesan, red onion

PORK BELLY 12.5
apple-cauliflower puree,
miso caramel, toasted quinoa

SEASONAL SOUP 8.5

DESSERTS

CHEESE PLATTER 11.5
Utrechtse Oude Gracht, Vacherin Mont
d'Or, Blue Stilton, St. Maure de
Touraine

WHITE CHOCOLATE MOUSSE 9.75
Stewed pear, almond crumble

FUDGE BROWNIE 11.5
Misocaramel, yoghurt ice cream

GINGERBREAD CHEESECAKE 11.5
Caramel, nuts, banana ice cream

ICE CREAM (PER SCOOP) 2.5
Yoghurt, lemon, banana

MAIN COURSES

BAVETTE 29.75
Rosemary potatoes, cèpes gravy,
winter vegetables

AUTUMN STEW  21.5
Jackfruit, potato mousseline,
pappadum

FISH OF THE SEASON 23.5
Red beet risotto, green asparagus,
hollandaise foam

FARM CHICKEN 25
Sweet potato, parsnip,
orange-thyme gravy

TRUFFLE RISOTTO  22.5
Mushrooms, parmesan cheese

CASARECCE PASTA 19.75
Duck confit, mushroom sauce

SIDE ITEMS

SWEET POTATO FRIES 6.75
with truffle mayonnaise

FRIES 5
with mayonnaise

GREEN SALAD 4

SEASONAL VEGETABLES 5.5