GROUP MENU

Vegetarian Vegan
Please inform us of any allergies or dietary requirements

FRESHLY BAKED BREAD

aioli verde, green herb pesto and salted butter

STARTERS

SWEET POTATO SOUP
pancetta, truffle foam
vegan option available

GRAVAD LAX
beetroot, horseradish mayonnaise, pickled radish and avocado mousse

CARPACCIO
pickled mushrooms, aged cheese, seed mix, onion and truffle olive oil

ROASTED CELERIAC
curry vinaigrette, pomegranate and pine nuts, flaked almonds and watercress

MAIN COURSES

BOEUF BOURGUIGNON
braised beef with mushrooms, potato mousseline, bacon, onion, carrot, bay leaf and thyme

SEABASS
pumpkin cream, cavolo nero, white wine sauce and black pasta

CHICKEN SATAY "DE RECHTBANK"
prawn crackers, atjar, satay sauce and seroendeng

AUBERGINE & BASIL RAVIOLI
creamy mushroom sauce, walnut, Parmesan and rocket
+ €2,50 for prawns

DESSERTS

WARM APPLE CRUMBLE
cinnamon, vanilla sauce and caramel sauce

BASQUE CHEESECAKE
with warm cherry compote

DARK CHOCOLATE MOUSSE
salted caramel, poached pear, hazelnut crumble and mandarin sorbet

SIDE DISHES

THICK-CUT FRIES

FRESH SALAD

ROASTED SEASONAL VEGETABLES