DINNER

Vegetarian Vegan
Please inform us of any allergies or dietary requirements

FRESHLY BAKED BREAD 6,50
aioli verde, green herb pesto and salted butter

AMUSE-BOUCHE

BLINIS 3,50
black lentil caviar and crème fraîche

ARANCINI 3,50
mushroom risotto with sauce andalouse

CROUSTILLANT 5,50
brioche with game pâté

STARTERS

GRAVAD LAX 13,50
beetroot, horseradish mayonnaise, pickled radish and avocado mousse

GAME PATÉ 12,50
cranberry compote, brioche, balsamic and baby onion

CARPACCIO 16,50
pickled mushrooms, aged cheese, seed mix, onion and truffle olive oil

SMOKED DUCK BREAST 14,50
parsnip cream, apple and watercress

CLASSIC BEEF TARTARE 16,50
egg yolk cream, truffle foam, pickle, crispy wonton and onion ring

ROASTED CELERIAC 12,50
curry vinaigrette, pomegranate and pine nuts, flaked almonds and watercress

SIDE DISHES

SWEET POTATO FRIES 7,50
with truffle aioli and Parmesan cheese

THICK-CUT FRIES 6
with mayonnaise

ROASTED ROSEVAL POTATOES 7
with sea salt and rosemary

FRESH SALAD 6,50

ROASTED SEASONAL VEGETABLES 6,50

MAIN COURSES

CHICKEN SATAY "DE RECHTBANK" 21,50
prawn crackers, atjar, satay sauce and seroendeng

BOEUF BOURGUIGNON 26
braised beef with mushrooms, potato mousseline, bacon, onion, carrot, bay leaf and thyme

SEABASS 27,50
pumpkin cream, cavolo nero, white wine sauce and black pasta

VENISON STEAK 36,50
roasted green asparagus, chestnut potato purée and truffle jus

LENTIL PIE 21,50
spinach and feta salad, carrot cream and flaked almonds

AUBERGINE & BASIL RAVIOLI 21,50
creamy mushroom sauce, walnut, Parmesan and rocket + €2,50 for prawns

TRUFFLE RISOTTO 21
mushroom, Parmesan and rocket

DESSERTS

WARM APPLE CRUMBLE 9,50
cinnamon, vanilla sauce and caramel sauce

CLASSIC DAME BLANCHE 9,50
vanilla ice cream, warm chocolate sauce, toasted almonds and whipped cream

BASQUE CHEESECAKE 9,50
with warm cherry compote

DARK CHOCOLATE MOUSSE 10,50
salted caramel, poached pear, hazelnut crumble and mandarin sorbet

CHEESE BOARD 16
aged farmhouse cheese, 24-month Comté, Brillat-Savarin, Fourme d'Ambert, grapes, fig compote and walnut fig bread