

DINNER

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

BREAD 6,50
sage-lemonbutter and cream butter

STARTERS

VEAL TOPSIDE 16,50
capers, Parmigiano Reggiano, sweet and
sour radish, chives mayonnaise

SCALLOPS 14,50
bacon, garden pea cream, cava sauce

CARPACCIO 16,50
mixed nuts, sundried tomatoes, arugula,
Parmigiano Reggiano, olive oil
• Foie gras + €3,50

SMOKED DUCK BREAST 14
mango compote, miso-filopastry,
piccalilly mayonnaise

BURRATA 12,50
roasted watermelon, balsamic glacé, black olive
crumble, roasted cashew paste

SOUP OF THE DAY 9

SALADS

CAESAR SALAD 17,50
little gem, chicken, pancetta, boiled egg,
croutons, Parmigiano Reggiano, anchovies
caesar dressing

SALAD DE RECHTBANK 19
cured ham, coquille, vigs, mixed nuts,
balsamic dressing

SIDE ITEMS

SWEET POTATOE FRIES 6,75
truffle mayonnaise, Parmigiano Reggiano

FRIES WITH MAYONNAISE 6

FRESH SALAD 6,50

GRILLED VEGETABLES 6,50

MAIN COURSES

CHICKEN SATAY "DE RECHTBANK" 22,50
prawn crackers, atjar, sate sauce, seroendeng,
fries

PAN-FRIED IN BUTTER SOLE FILLET 26
potato mousseline, lemon, glazed carrot, butter

COD 26,50
beurre noisette, celariac-mustard puree,
pancetta, antiboise

SPINACH CANNELONI 21
four cheese sauce, portobello, green herbs

PASTA FRUTTI DI MARE 22,50
fresh pasta, prawns, mussels, clams, garlic,
chili pepper, parsley

BEEF SHOULDER (180 GR) 35
grilled vegetables, potato gratin,
raspberry balsamic sauce

RISOTTO LIMONE 22,50
lemon, Parmigiano Reggiano, arugola

DESSERTS

CRÊPES SUZETTE 9
bourbon-vanilla ice cream, orange-caramel
sauce

COOKIE 9
blackcurrent ice cream, brownie chocolate syrup

TIRAMISU 9
salted caramel, savoiardi, cacao

CITRUS ICE CREAM 8
blood orange, lemon, mandarin,
with cream, lemon curd