

GROUP MENU

menu includes
side items.

BREAD

Sage lemon butter and cream butter

STARTERS

SOUP OF THE DAY 🍴

CARPACCIO

Parmigiano Reggiano, sundried tomatoes, arugola, mixed nuts, extra virgin olive oil

- Foie gras +€3.5

BURRATA 🍴

Roasted watermelon, balsamic glaze, black olive crumble, cashewpaste

VEAL TOPSIDE

Parmigiano Reggiano, capers, chives mayonaise, sweet and sour radish

DESSERTS

COOKIE

Blackcurrant ice cream, brownie, chocolate

TIRAMISU

Salted caramel, savoiardi, cacao

CITRUS ICECREAM

Blood orange, lemon, mandarin, whipped cream, lemon curd

MAIN COURSES

BEEF SHOULDER +€5

Roasted vegetables, potato, raspberry-balsamic jus

COD FILLET

Beurre noisette, celariac-mustard puree, glazed baby carrots, pancetta

CHICKEN SATAY "DE RECHTBANK"

Prawn crackers, atjar tjampoer, satay sauce, serundeng

RISOTTO LIMONE 🍴

Lemon zest, Parmigiano Reggiano, arugola

SIDE ITEMS

FRIES WITH MAYONNAISE

FRESH SALAD

SEASONAL VEGETABLES