

DINNER

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

BREAD

6.5

with whipped butter

STARTERS

WATERMELON

12.5

manchego, balsamic vinegar,
furikaké and nut crumble
(vegan possible)

CARPACCIO ROAST

15.5

parmesan, truffle mayonnaise, seed mix
and bacon crumbs

BURRATA

12

pesto, tomato and black pepper

SHRIMPS

9.75

chorizo, chili, garlic and bread

BEEF TATAKI

15.5

oriental salad, cashew nuts and soy
dressing

DESSERTS

CHEESE PLATTER

15.75

Utrecht' old cheese, Le Petit Doruval,
Manchego, Delfst Blue

ROMANOFF

8.5

strawberries, vodka, meringue,
vanille ice cream and whipped cream

CHOCOLATE MOUSSE

9.5

red fruit and caramel ice cream

PASSION FRUIT CHEESECAKE

9.5

crumb of butter biscuits and
champagne ice cream

MAIN COURSES

FLAT IRON STEAK

33.5

ratatouille, Hasselback potato
and bearnaise sauce

RAVIOLI

22.5

ricotta, spinach, parmesan and
basil

SEASONAL FISH

26.5

black pasta, baby spinach,
tomato and antiboise

FARM CHICKEN

24.5

truffle risotto, vegetables and thick
gravy

TRUFFLE RISOTTO

21.5

mushrooms and parmesan

SIDE ITEMS

SWEET POTATO FRIES

6.75

with truffle mayonnaise

FRIES

5

with mayonnaise

GREEN SALAD

4