

CHEF'S MENU

3 COURSES

WINE PAIRING

Starter - main course - dessert	52, ⁵⁰	24, ⁰⁰
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4 COURSES

Starter - intermediate - main course - dessert	62, ⁵⁰	34, ⁰⁰
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5 COURSES

Starter - intermediate - intermediate - main course - dessert	72, ⁵⁰	42, ⁵⁰
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6 COURSES

Starter - intermediate - intermediate - main course - cheese - dessert	85, ⁰⁰	52, ⁵⁰
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The menu is composed of ingredients from the à la carte selection, arranged in a different composition (possibly with the addition of an extra ingredient).

The above menus include an amuse-bouche and bread.

The Chef's Menu is served per table.

APPETIZERS

Sourdough bread

6,⁵⁰

Creamy butter | olive oil | Maldon salt

Charcuterie

18,⁵⁰

Dutch Livar | coppa | prosciutto | livarano

Oyster (per piece)

Classic wine vinegar shallot	4, ⁷⁵
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Oriental ponzu citrus soy	4, ⁷⁵
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STARTERS

Steak tartare

21,⁵⁰

Classic | Kesbeke pickles | brioche

Supplement | Oyster

4,⁷⁵

Gravad lax

21,⁵⁰

Salmon | mustard | dill | radish

Bastiaans Blue 🌿

18,⁵⁰

Pumpkin | walnut | hemp seed

Tortelloni 🌿

19,⁵⁰

Cauliflower | coffee | lime | hazelnut

SOUPS

Bisque

13,⁵⁰

Lobster | spring onion | crispy potato bits

Brabantse prol 🌿

9,⁵⁰

Potato | truffle | leek



MAIN COURSES

Saddle of venison 29,⁵⁰

Red cabbage | Brussels sprouts | almond potatoes

Farmed duck breast 29,⁵⁰

Beetroot | blackberry | balsamic onions

Tournedos 39,⁵⁰

Chestnut mushrooms | black garlic | celeriac |

Madeira jus

Pike-perch 29,⁵⁰

Sauerkraut | mousseline | mushrooms

Tortelloni 🌿 23,⁵⁰

Cauliflower | coffee | lime | hazelnut

Gnocchi 🌿 23,⁵⁰

Mushrooms | savoy cabbage |

celeriac | baby carrots

Supplement | Fresh truffle 9,⁵⁰

SIDES

Fries 5,⁵⁰

Mayonnaise | sea salt

Truffle Fries 8,⁵⁰

Truffle mayonnaise | Parmesan | garden cress

Green Salad 7,⁰⁰

Winter vegetables | sourdough croutons | pine nuts



DESSERTS

Orange 11,⁵⁰

Crêpe | orange | orange blossom

Autumn Cake 11,⁵⁰

Banana | rum | lime | ice cream

Cheese 15,⁰⁰

Selection of 5 cheeses | condiments | nut bread

Coffee with dune liqueur and friandises 15,⁰⁰

Assortment of 4 types | varying

DESSERT WINE

♀

Viberti Moscato d'Asti 11,⁰⁰

ITALY

Intense aromas of grapes, peach and white flowers; light and sparkling.

Chapoutier, Banyuls Rimage Rouge 12,⁵⁰

FRANCE

Notes of black and stewed fruit, cocoa; sun-ripened flavor with fine tannins.

SPECIAL COFFEES

Irish coffee (whiskey) 9,⁵⁰

Italian coffee (Amaretto) 9,⁵⁰

Spanish coffee (Tia Maria) 9,⁵⁰

French coffee (Grand Marnier) 9,⁵⁰

Steenenburg coffee (dune liqueur) 9,⁵⁰

