

# CHEF'S LUNCH MENU

## 2 COURSES

WINE PAIRING

|                       |                   |                   |
|-----------------------|-------------------|-------------------|
| Starter - main course | 35, <sup>00</sup> | 16, <sup>00</sup> |
|-----------------------|-------------------|-------------------|

## 3 COURSES

|                                 |                   |                   |
|---------------------------------|-------------------|-------------------|
| Starter - main course - dessert | 45, <sup>00</sup> | 24, <sup>00</sup> |
|---------------------------------|-------------------|-------------------|

## 4 COURSES

|                                                |                   |                   |
|------------------------------------------------|-------------------|-------------------|
| Starter - intermediate - main course - dessert | 57, <sup>50</sup> | 34, <sup>00</sup> |
|------------------------------------------------|-------------------|-------------------|

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

|                        |                  |
|------------------------|------------------|
| <b>Sourdough bread</b> | 6, <sup>50</sup> |
|------------------------|------------------|

Creamy butter | olive oil | Maldon salt

|                    |                   |
|--------------------|-------------------|
| <b>Charcuterie</b> | 18, <sup>50</sup> |
|--------------------|-------------------|

Dutch Livar | coppa | prosciutto | livarano

### Oyster (per piece)

|                                  |                  |
|----------------------------------|------------------|
| Classic   wine vinegar   shallot | 4, <sup>75</sup> |
|----------------------------------|------------------|

|                                 |                  |
|---------------------------------|------------------|
| Oriental   ponzu   citrus   soy | 4, <sup>75</sup> |
|---------------------------------|------------------|



## STARTERS

**Steak tartare** 120 grams 21,<sup>50</sup>

Classic | Kesbeke pickles | brioche

**Gravad lax** 120 grams 21,<sup>50</sup>

Salmon | mustard | dill | radish

**Bastiaans Blue** 🌿 18,<sup>50</sup>

Pumpkin | walnut | hemp seed

**Tortelloni** 🌿 19,<sup>50</sup>

Cauliflower | coffee | lime | hazelnut

## SALADES

**Caesar salad** 19,<sup>50</sup>

Lettuce | chicken | bacon | egg | croutons | Parmesan

**Lobster salad** 22,<sup>50</sup>

Lettuce | lobster | egg | croutons | Parmesan

**Forest mushroom salad** 18,<sup>50</sup>

Lettuce | mushrooms | egg | truffle | Parmesan

## SOUPS

**Bisque** 13,<sup>50</sup>

Lobster | spring onion | crispy potato bits

**Brabantse prol** 🌿 9,<sup>50</sup>

Potato | truffle | leek

The above starters and soups are served with bread and butter.

**Club Steenenburg** 18,<sup>50</sup>

Sandwich | grilled chicken | bacon | club sauce |  
cheese | chips



## MAIN COURSES

### **Tournedos** 39,<sup>50</sup>

Chestnut mushrooms | black garlic | celeriac |  
Madeira jus

### **Pike-perch** 29,<sup>50</sup>

Sauerkraut | mousseline | mushrooms

### **Tortelloni** 🌿 23,<sup>50</sup>

Cauliflower | coffee | lime | hazelnut

### **Gnocchi** 🌿 23,<sup>50</sup>

Mushrooms | savoy cabbage |  
celeriac | baby carrots

### ***Supplement*** | Fresh truffle 9,<sup>50</sup>

## SIDES

### **Fries** 5,<sup>50</sup>

Mayonnaise | sea salt

### **Truffle Fries** 8,<sup>50</sup>

Truffle mayonnaise | Parmesan | garden cress

### **Green Salad** 7,<sup>00</sup>

Winter vegetables | sourdough croutons | pine nuts



## DESSERTS

|                                                 |                   |
|-------------------------------------------------|-------------------|
| <b>Orange</b>                                   | 11, <sup>50</sup> |
| Crêpe   orange   orange blossom                 |                   |
| <b>Autumn Cake</b>                              | 11, <sup>50</sup> |
| Banana   rum   lime   ice cream                 |                   |
| <b>Cheese</b>                                   | 15, <sup>00</sup> |
| Selection of 5 cheeses   condiments   nut bread |                   |
| <b>Coffee with dune liqueur and friandises</b>  | 15, <sup>00</sup> |
| Assortment of 4 types   varying                 |                   |

## DESSERT WINE



|                                                                               |                   |
|-------------------------------------------------------------------------------|-------------------|
| <b>Viberti Moscato d'Asti</b>                                                 | 11, <sup>00</sup> |
| ITALY                                                                         |                   |
| Intense aromas of grapes, peach and white flowers; light and sparkling.       |                   |
| <b>Chapoutier, Banyuls Rimage Rouge</b>                                       | 12, <sup>50</sup> |
| FRANCE                                                                        |                   |
| Notes of black and stewed fruit, cocoa; sun-ripened flavor with fine tannins. |                   |

## SPECIAL COFFEES

|                                          |                  |
|------------------------------------------|------------------|
| <b>Irish coffee</b> (whiskey)            | 9, <sup>50</sup> |
| <b>Italian coffee</b> (Amaretto)         | 9, <sup>50</sup> |
| <b>Spanish coffee</b> (Tia Maria)        | 9, <sup>50</sup> |
| <b>French coffee</b> (Grand Marnier)     | 9, <sup>50</sup> |
| <b>Steenenburg coffee</b> (dune liqueur) | 9, <sup>50</sup> |

