

CHEF'S LUNCH MENU

2 COURSES

WINE PAIRING

Starter - main course	37, ⁵⁰	16, ⁰⁰
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3 COURSES

Starter - main course - dessert	49, ⁵⁰	24, ⁰⁰
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4 COURSES

Starter - intermediate - main course - dessert	59, ⁵⁰	34, ⁰⁰
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The above menus include an amuse-bouche & bread.
On fridays and saturdays, these menu's are only available per table.

APPETIZERS

Oysters from Zeeland (per piece)

Plain lemon	4, ⁷⁵
Classic wine vinegar shallot	4, ⁷⁵
Japanese ponzu citrus	4, ⁷⁵

Sourdough bread

Creamy butter olive oil Maldon salt	8, ⁵⁰
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Brioche bread

Creamy butter olive oil Maldon salt	8, ⁵⁰
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Charcuterie

Iberico Pata negra	18, ⁵⁰
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STARTERS

Veal

Pastrami tartare tomato garlic tarragon sourdough crisp sorbet	21, ⁵⁰
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Hamachi

Gravlax miso cucumber green beans lovage pastille	21, ⁵⁰
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Melon 🌿

Cream cheese crispy chili ponzu Thai basil granita wild rice	19, ⁵⁰
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Our dishes may contain allergens; please inform our staff.



SOUPS

Artichoke cream soup 9,⁵⁰

Artichoke hearts | tomato | green herb oil

Supplement Pata negra 3,⁰⁰

Bisque 14,⁰⁰

Lobster | fennel | green asparagus | chives

SALADS

Caesar salad 21,⁵⁰

Chicken | bacon | egg | Parmesan | mixed greens | anchovies | croutons

Seafood salad 24,⁵⁰

Smoked salmon | lobster | trout | mixed greens | egg | croutons

Burrata salad 🌿 19,⁵⁰

Tomato | cucumber | mixed greens | egg | sweet-and-sour vegetables | croutons

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

Club Steenenburg 19,⁵⁰

Waldkorn | chicken | tomato | lettuce | bacon | club sauce | cheese

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MAIN COURSES

Surinamese chicken	29, ⁵⁰
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Curry masala | red onion | cucumber | roti |
curry potato | green beans

Tournedos	39, ⁵⁰
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Carrots | red wine gravy | béarnaise sauce |
pommes duchesse

Mullet Fillet	32, ⁵⁰
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Fregula | pesto | asparagus | green peas | fennel |
beurre blanc

Orzo 🌱	27, ⁵⁰
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Burrata | basil | tomato | green asparagus |
olive | zucchini

SIDE DISHES

French fries	6, ⁵⁰
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Mayonnaise | sea salt

Truffle fries	8, ⁵⁰
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Truffle mayonnaise | Parmesan | cress

Green salad	8, ⁰⁰
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Sweet-and-sour vegetables | sourdough croutons |
pine nuts

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DESSERTS

Strawberry 12,⁵⁰

Yogurt | lemon | basil | elderflower | crumble

Scroppino 11,⁵⁰

Limoncello | citrus | prosecco | almond | vanilla

Cheese 16,⁰⁰

Quince | pecan | raisin bread | syrup

Coffee with dune liqueur 17,⁵⁰

Petit fours | four varieties | rotating selection

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

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