

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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EXTRA GANG

GLASS

Scroppino	11, ⁰⁰
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The above menus include an amuse-bouche & bread.
On fridays and saturdays, these menus are available per table only.

APPETIZERS

Oysters from Zeeland (per piece)

Classic mignonette lemon	4, ⁷⁵
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Japanese ponzu soy	4, ⁷⁵
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Sourdough bread

8,⁵⁰

Creamy butter | olive oil | Maldon salt

Brioche bread

8,⁵⁰

Creamy butter | olive oil | Maldon salt

Charcuterie

18,⁵⁰

Iberico | Pata negra

Our dishes may contain allergens; please inform our staff.



STARTERS

Argentine Prawn

21,⁵⁰

Kimchi | Okonomiyaki | nashi pear | chamomile | yuzu | sorbet | crispy chicken skin

Free-range Chicken

21,⁵⁰

Little gem lettuce | chicken salad | Kesbeke pickles | capers | bacon cream crumble

Celeriac Ham

19,⁵⁰

Pearl barley from Alkmaar | aged crumbly cheese | sage | black garlic cream | balsamic vinegar | hazelnut

SOUPS

Tom Kha Phak 🌿

10,⁵⁰

Glass noodles | shiitake | spring onion | sweet and sour cauliflower

Bisque

14,⁰⁰

Lobster | green apple | chives

SALADS

Beef Tataki Salad

22,⁵⁰

Glass noodles | mixed lettuce | Japanese dressing | sweet & sour vegetables | croutons

Smoked Salmon Salad

22,⁵⁰

Mixed lettuce | mustard-dill dressing | sweet & sour vegetables | egg | croutons

Falafel Salad 🌿

19,⁵⁰

Hummus | mixed lettuce | sweet & sour vegetables | pomegranate | crispy chickpeas

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

Club Steenenburg

19,⁵⁰

Waldkorn bread | roast beef | aged cheese | egg salad | lettuce | truffle mayonnaise

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MAIN COURSES

Tournedos	39, ⁵⁰
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Chicory | chestnut mushrooms | shallot | duxelles |
crispy potato | red port jus

Monkfish	31, ⁵⁰
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Aubergine | courgette | tomato | ratatouille |
Choron sauce

Duck Breast	29, ⁵⁰
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Pumpkin | sea buckthorn berry | pommes confit |
rilette | orange jus

Gorgonzola & Walnut Ravioli	27, ⁵⁰
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Parsnip | spinach | green asparagus | shimeji | dashi
beurre blanc

SIDE DISHES

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

Plum	11, ⁵⁰
Lemon verbena crumble prosecco almond ice cream	
Mocha	11, ⁵⁰
Hazelnut dulce de leche blood orange ice cream	
Cheese	16, ⁰⁰
5 cheeses garnishes nut bread	
Coffee with Duinen liqueur and friandises	17, ⁵⁰
Four varieties changing assortment	

DESSERT WINES



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.	
Chateau Grand Jauga Sauternes	14, ⁵⁰
FRANCE Golden yellow, sweet and velvety, with aromas ranging from roasted hazelnut and almond paste to dried apricot.	

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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