

Zebra in the garden Long & Airy Plankton

Bread from the North Sea

G.O.A.T.

Cod / goat's milk / borage / oyster / beetroot

*Mushi

Scallop / lobster / saffron / lime / kombu

**Sea bacon

Sweetbreads / tuna / cauliflower / Chinese cinnamon

Il Cerva

Venison / tomato / lemon / artichoke / parmesan / olive

30°N, 103°E

Mandarin / szechuan / meringue / caramel

Cheese instead of dessert +10

Chef's menu

3-course 65

4-course 75*

5-course 85**

Supplement cheese selection (domestic and foreign): +17.5

Aperitif

Boschendal Brut 7 / 35
Appalina Sparkling 0.0 6.85 / 36.5
Castelnau Brut Reserve 15.5 / 95
Babylone Sprankel 12.75 / 80

Wine arrangement

Per glass 9.5 3-course 28.5 4-course 38 5-course 47.5

Half glass 4.75
3-course 14.25
4-course 19
5-course 23.75

Water per bottle

Made Blue still 5.5 Made Blue sparkling 5.5

Port & sherry by the glass

Port LBV 9 Sherry PX 9

Coffee digestif

Friandises 4.5
Coffee with friandises 10.5
Coffee with liqueur and cream 9.5



Children's menu

Starters 7.5

Bubble Melon Melon with ham

Lion Soup & Cheese Mane
Freshly made tomato soup with a biscuit
made of puff pastry and cheese

Main courses 12.5

Jungle Burger
Homemade beef burger with fresh fries

Giant Safari Pancake
Freshly baked pancake with toppings

Serengeti Spaghetti
Freshly made spaghetti with real Italian tomato sauce

Kippie
Homemade chicken nuggets with granny applesauce

Dessert 7.5

Ice Cream Palace
Assortment of different ice cream varieties

All dishes on the children's menu are homemade, prepared with pure ingredients and free of artificial colours, flavours and fragrances.

Do you have allergies or special dietary requirements? If so, please let us know in advance. Within our capabilities, we take this into account.