

Our Dishes

Scallops and North Sea crab

Marinated scallops with a salad of North Sea crab, peas and a vinaigrette of crab
€ 29.50

Vitello Tonnato 2.0

Vitello Tonnato Koetshuis style
€ 19.50

Tartare 'Rossini'

Tartare of Simmental beef with a goose liver bonbon, Madeira and truffle
€ 32.50

Lobster & Sole

Small sole with Canadian lobster, green asparagus, orange and light lobster sauce
€ 32.00, main course € 45.00

Red mullet

Red mullet with paella, fennel and "salsa de pescado"
€ 22.50, main course € 35.00

Monkfish

Monkfish baked in 'zolderspek' (intensely smoked bacon) with beetroot and sauce beurre rouge
€ 35.00, main course € 45.00

Sweetbread

Crispy fried sweetbreads with lovage, Alkmaar groats, and lovage and red wine sauce
€ 32.50 main course € 45.00

Quail

Rouleau of quail with peanuts, quail leg and gado gado sauce
€ 29.50, main course € 35.00

Roebuck

Roast roebuck fillet with five spices, 'hachee' of onion, and cherry and roebuck sauce
€ 40.00

Tournedos

Irish tournedos with marrow, foie gras and red wine sauce
€ 45.00

Our vegetarian dishes

Entrées and Entremets

Cucumber

Rouleau of cucumber with goat cheese and chives, and a cream of miso
€ 19.50

Minestrone

Tubetti pasta, marinated cherry tomato, green olive and a tomato broth
€ 19.50

Specialty of the chef

Creamy cream soup of what nature has to offer at the moment
€ 19.50

Aubergine

Puffed aubergine with mushrooms, Parmesan cheese and a forest mushroom nage
€ 28.50

Main courses

Spring carrots

Puffed carrots with a crumble of peanuts and a sauce of carrots and sushi vinegar
€ 32.50

Red cabbage

Wellington of smoked beetroot, Yante Ayran-yoghurt cream and Beurre Rouge
€ 32.50

Desserts

Cheese

A choice from our Dutch and foreign cheeses
€ 18.50

Blueberry

Surprise of blueberries with a soup of red fruit
€ 16.50

Cherries

Pearl of cherries and white chocolate, butter candy, and a sorbet of cherries
€ 16.50

Goose liver

Baked goose liver with caramelised brioche and nuts, and foam of goose liver
€ 19.50

Simply delicious

Hot madeleines (3 p) with whipped vanilla cream and chocolate
€ 8.50