

## 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