

## APPETIZERS

Served all day

Snails in herb butter	13
Oeufs mayonnaise •	7
Zeeuwse Creuse oyster No.3 <i>per piece</i>	4
Pata negra 50 gr / 100 gr	10/19
Focaccia, pointed pepper, anchovies, gremolata •	8
Fried pumpkin, pomegranate, lime yogurt •	8
Cheese selection from L'Amuse •	15

## LUNCH RECOMMENDATION

Rotating lunch dish, quick and in season

Veal ragout pie, mushroom, green salad	22,5
Mushroom ragout pie, green salad •	19,5

## BIB GOURMAND MENU 🤖

Your host is happy to explain what our chef is serving today

Three course chef's menu	49,5
Four course chef's menu	62,5

## SIDES

Fries, mayonnaise	6
Mixed salad	6
Seasonal vegetables	7
Mixed mushrooms	7

Allergies or dietary requirements? Let us know!

## FROM THE KITCHEN

Choose à la carte or enjoy our Bib Gourmand menu

Steak tartare, Zeeland oyster, herring caviar, kohlrabi	21
Éclair, blood sausage, pork belly, apple, beetroot	18
Smoked trout, Dutch shrimp, Jerusalem artichoke, crispy egg	21
Scrambled eggs, porcini, chanterelle, chives, truffle •	18
Crayfish and crab soup, coconut, lemongrass, coriander	15
Tarte tatin of shallot, thyme, goat cheese, herb salad •	18
Selection of starters from our menu <i>for 2 persons</i>	42

Plaice fillet, black rice, antiboise, mussels, bourride sauce	29
Chicory-roti, celeriac, beurre noisette, apple, Belper Knolle •	20
Beetroot, burrata, hazelnut, horseradish, Parmesan •	21
Rabbit leg, pointed cabbage, parsnip, plum, gingerbread sauce	27
Scallops, Puy lentils, maitake, pata negra, porcini foam	34
Roasted partridge, sauerkraut, boudin, pepper sauce	29

Soft serve & toppings	8,5
Omelette Sibérienne, mandarin, passion fruit, vanilla	12
Quince tart, buckwheat, rooibos	10
Merveille, milk chocolate, hazelnut	12
Cheese selection from L'Amuse	15

## SPECIALTIES

Grilled hanger steak, roasted carrot, fries, red wine jus	27
Venison, sausage roll, red cabbage, quince, clove sauce	28
Cordon bleu pie, potato, Livar ham, comté, truffle sauce	21

• These dishes are vegetarian or can be prepared as vegetarian