

- Spring 2024 -

- DINNER -

17:00 to 22:00

<i>Three-Course Menu (starter, main, dessert)</i>	42,5
<i>Four-Course Menu (starter, starter, main, dessert)</i>	52,5

included with the menus:

Bread Platter with hummus and butter V	5,5
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starters 12,5

Feta Salad | fig, honey, pistachio, dill **V**

Confit Duck | brioche, leek, aioli

Ceviche | coconut, red pepper, lime, taco

Tom Kha Soup | mushroom, yellow beet, bell pepper, coconut **V**

Burrata Salad | peach, almond, rhubarb, spicy honey **V**

main courses

26,5

Vegan Wellington | asperge, Hollandaise, doperwt, frietjes **V**

Vegan Wellington | asparagus, Hollandaise, peas, fries **V**

Octopus | ratatouille, kimchi, potato

Roasted Cauliflower | mashed potato, raisin, kimchi, vegan beurre blanc **V**

Wood-Fired Entrecote | asparagus, Hollandaise, peas, jus, fries

desserts

9,5

Lemon Tart | vanilla, meringue **V**

Strawberries, vanilla, Olive Oil, White Chocolate **V**

Coupe Colonel | lemon, vodka **V**

Cheese Platter with weekly selection of cheeses **V**

+5

- SPECIALS -

17:00 to 22:00

Whole Sole salad, capers, lemon, fries	27,5
Rib Eye Steak: 500 grams for 2 people salad, pepper sauce, fries	29,5 pp
Ravioli spinach, chives, Parmesan V	26
Hamburger: beef or veggie iceberg lettuce, burger sauce, caramelized onions, pickles, fries (V)	19,5

If you have any allergies or are curious about the vegan options, please let us know.