Diner

To share

13 different dishes that are fun to share. We recommend enjoying these in different courses so you can relax and take your time with us. Additionally, it's also possible to choose larger portions, suitable for sharing with 4 people.

Price per dish

12.5

+1.5

+1.5

Vega

Mushroom tartare (V) quinoa – truffle - Pernod

Fig and shallot tarte tatin (V)

Reypenaer – apricot – pumpkin seed

Celeriac Steak (V)

Jerusalem artichoke – miso – buckwheat

Pumpkin (V)

Beluga lentils - beet beurre blanc - citrus glaze

Fish

Grilled mahi mahi

kaffir – saffraan – spring onion

Monkfish Tartare

radish – beet beurre blanc – lime mayo

Hake Filet

fennel – kosho – turbot jus

Pan-fried Prawns

garlic - lemon - ginger

Meat

Steak tartare

truffle – Reypenaer - egg yolk

Picanha Steak

chimichurri - fennel - almond

Pheasant pumpkin - mole - goat

Duck Breast

Jerusalem artichoke – mandarin – baby carrot

Menu Servaas

17:00 till 22:00

6 dishes to share, recommended by the chef, served in 3 courses With table water and bread

Main Courses

Served with fries or bread +2

Duck Breast

26.5

Jerusalem artichoke – mandarin – baby carrot

Hake Fillet

24.5

fennel - kosho - turbot jus

Pumpkin (V)

24.5

Beluga lentils - beet beurre blanc - citrus glaze

Salad 'Crottin' Goat Cheese

17.5

Fig - caramelized red onion - pistachio - port dressing - quinoa - mustard seed

Stew of the Week

17.5

Ask our staff about the current stew

Côte à l'os (voor 2 pers.) 73.5

Ribeye with bone (± 750 g), served with seasonal vegetables and homemade fries or sweet potato fries.

Limited availability, so be quick. (Approx. 35 min preparation time)

Desserts

Pistachio Bonbon

9.5

cherry - white chocolate - raspberry meringue

Carrot Cake

9.5

cream cheese - candied ginger

10.5

Deluxe Coffee

friandises with your choice of coffee

Cheese Platter

5 cheeses - beer syrup - rustic bread

14.5

English menu on our website





