

Voorgerecht / Entree

Kalfstong

selderij | aardappel | groenkruidencrème | kervel | kalfsjus | gist | dressing | fleurons

Veal Tongue

celery | potato | green herb cream | chervil | veal jus | yeast | dressing | fleurons

of / or

Horsmakreel

gomashio | sojagel | pompoen | lente-ui | sesamkletskep

Horse Mackerel

gomashio | soy gel | pumpkin | spring onion | sesame tuile

Tussengerecht / Entremets

Luchtige aardappel met gepofte knoflook

oesterzwam | broccolini | gepoftepaprikavinaigrette | kappertjes

Airy potato with roasted garlic

oyster mushroom | broccolini | roasted pepper vinaigrette | capers

Hoofdgerecht vis / Main course fish

Vis van de dag

Pommes Parisiennes | bloemkool | vadouvansaus / lavasolie | aardappelchips

Catch of the day

Parisian Potatoes | cauliflower | vadouvan sauce | lovage oil | potato crisps

of / or

Hoofdgerecht vlees / Main course meat

Kwartel

mais | spitskool | gevogeltejus met selderij

Quail

corn | savoy cabbage | poultry jus with celery

Nagerecht / Dessert

Amandelclafoutis

amarena-kers | chocoladekrokant | amandelschuim

Almond clafoutis

amarena cherry | chocolate crisp | almond foam

of / or

Assortiment van Europese kazen

Notenbrood | appelstroop

Selection of European cheeses

Nut bread | apple syrup

Driegangenlunch / three-course lunch menu: € 16,00 - Viergangendiner / four-course dinner menu: € 21,50

Passend wijnnarrangement bestaat uit 3 glazen wijn € 12,50

Appropriate wine arrangement consisting of 3 glasses of wine € 12,50