

ENTREES

Puff pastry pie filled with organic tomatoes, green asparagus, vegan feta, and Dutch lettuce



Toasted country bread with hazelnut and mushroom pâté, sweet onion compote, and dried black olives



Cauliflower soup with crispy cauliflower florets, and roasted hazelnuts



MAINS

Barbecued celeriac filled with forest mushrooms, served with braised freekeh, and 'Bastiaansen Blue' cheese



Beetroot gnocchi with celeriac creme, green peas, and sheep's cheese



DESSERTS

Churros with chocolate sauce, caramelized hazelnuts, and vanilla ice cream



A selection of Dutch cheeses with dried fruits, nut bread, and compote



SIDE DISH

In our vegetarian menu, you can choose a supplement with the main course for an additional cost of € 3,50. The side dish is available upon request.

Orchard three course menu € 18,-

