

**Voorgerecht / Starter**

Mousse van gerookte Noordzeevis

prei | aardappel | kervel

*Smoked North Sea fish mousse*

*leek | potato | chervil*



of / or

**Aubergine**

bloemkool | filodeeg | granaatappel | vinaigrette | yoghurtcrème

*Aubergine*

*cauliflower | filo pastry | pomegranate | vinaigrette | yoghurt cream*



**Tussengerecht / Entremets**

'Zee'-worstje

parelgort | Kai-lan | tomaat | schaaldieren vinaigrette | zorri cress

*'Sea' sausage*

*pearl barley | Kai-lan | tomato | shellfish vinaigrette | zorri cress*



**Hoofdgerecht vis / Main course fish**

Vis van de dag

aardpeer | beukenzwam | witlof | miso beurre blanc

*Catch of the day*

*Jerusalem Artichoke | king oyster mushroom | chicory | miso beurre blanc*



of / or

**Hoofdgerecht vlees / Main course meat**

Rundernek

bereidingen van ui | knolselderij | lente-ui

*Beef neck*

*preparations of onion | celeriac | spring onion*



**Nagerecht / Dessert**

Cheesecake

blauwe bes | cornflakes | pinda

*Cheesecake*

*blueberry | cornflakes | peanut*



of / or

**Assortiment van Europese kazen**

Grissini | appelstroop

*Selection of European cheeses*

*Grissini | Apple syrup*



*Drieganglunch / three-course lunch menu: € 19,00 - Viergangdiner / four-course dinner menu: € 21,50*

*Passend wijnarangement bestaat uit 3 glazen wijn € 12,50  
Appropriate wine arrangement consisting of 3 glasses of wine € 12,50*

Reserveren / Reservations: tel: 088 666 3313 / e-mail: horeca.reserveringen@rocmondriaan.nl,  
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