

## Voorgerecht / Starter

Alles knolselderij-'steak'  
crème | salade | zoetzuur | jus | schuim | chips | olie  
*All celeriac 'steak'*  
*cream | salad | sweet and sour | jus | foam | crisps | oil*



of / or

## Gerookte eendenborst

biet | pluksla | pistache  
*Smoked duck breast*  
*beetroot | baby lettuce | pistachio*



## Tussengerecht / Entremet

Noordzeekrab  
aardappel | knollen | waterkers | zorri | citrus  
*North Sea crab*  
*potato | root vegetables | watercress | zorri | citrus*



## Hoofdgerecht vis / Main course fish

Vis van de dag  
pastinaak | koolraap | spitskool | saus van venkel en miso  
*Catch of the day*  
*parsnip | swede | pointed cabbage | fennel and miso sauce*



of / or

## Hoofdgerecht vlees / Main course meat

Côte de porc van boerderijvarken  
pompoen | paksoi | boerenkool | jus met zwarte bonen  
*Côte de porc from farm-reared pig*  
*pumpkin | pak choi | kale | black bean gravy*



## Nagerecht / Dessert

Hazelnootcrème  
appel | nogatine | Bretons zanddeeg | kaneel  
*Hazelnut cream*  
*apple | nougatine | Breton shortcrust pastry | cinnamon ice cream*



of / or

## Assortiment van Europese kazen

Grissini | appelstroop  
*Selection of European cheeses*  
*Grissini | Apple syrup*



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

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