

Voorgerecht / Starter

Gazpacho van gamba's

little gem | rode ui | komkommer | broodkrokant | rouille

King Prawn gazpacho

little gem lettuce | red onion | cucumber | crispy bread | rouille



of / or

Tri-tip van zachtgegaard regiorund

crème van boterbonen | witte asperge | doperwten | flageoletvinaigrette | gepofte farrospelt

Tri-tip of slow-cooked regional beef

butter bean cream | white asparagus | green peas | flageolet vinaigrette | puffed farro spelt



Tussengerecht / Entremet

Octopus

aardappel | chorizo | venkel | paprika | koriander | chimichurri

Octopus

potato | chorizo | fennel | bell pepper | coriander | chimichurri



Hoofdgerecht vis / Main course fish

Vis van de dag

mousseline | witte asperge | aardappelchips | platte perzik | ansjovis | zeekraal | saus van schaaldieren

Catch of the day

mousseline | white asparagus | potato chips | flat peach | anchovy | samphire | shellfish sauce



of / or

Hoofdgerecht vlees / Main course meat

Kalfslonghaas

Hollandse asperge | zoete aardappel | tuinbonen | lamsoor | salie

Veal tenderloin

Dutch asparagus | sweet potato | broad beans | sea lavender | sage



Nagerecht / Dessert

Ananas

vanille-bourbonmousse | pinda | limoenblad

Pineapple

vanilla bourbon mousse | peanut | lime leaf



of / or

Assortiment van Europese kazen

notenbrood | appelstroop

Selection of European cheeses

nut bread | Apple syrup



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

Passend wijnarrangement bestaand 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,

website: www.invitez.nl • www.invitez.nl/en • www.thefork.nl