

STARTERS

Portobello baked in puff pastry with spinach, goat cheese, and pine nuts



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 with forest mushrooms, served with braised freekeh and Bastian blue cheese



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



DESSERTS

Churros with chocolate sauce, caramelized hazelnuts and vanilla ice cream



A selection of Dutch cheeses
with crackers and grape must mustard



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 € 21,50

