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|---|----|
| <b>French bread with herb butter</b>              | 5  |
| <b>Italian olive bread</b> - aioli – tapanade     | 5  |
| <b>Oysters</b> - red wine shallot vinegar - lemon | 16 |
| <b>Menu du chef, three course menu</b>            | 30 |
| <b>Three courses wine arrangement</b>             | 15 |

Do you have any allergies? Notify us.

## **Starters**

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| <b>Tuna marinated with spicy soy sauce</b> - prawn crouton - wakame salad - ginger jelly - sesame mayonnaise                                | 12 |
| <b>Smoked salmon</b> - acid from cucumber with Szechuan pepper - salmon trout roe - yogurt lime mayonnaise                                  | 10 |
| <b>Beef carpaccio</b> - onion marmalade - sundried tomato - parmesan cheese - arugula - roasted almonds - olive oil - balsamic mayonnaise   | 11 |
| <b>Smoked duck breast</b> - carpaccio of beetroot - heart of Dutch lettuce - raspberry honey dressing - pecans - horseradish cream          | 11 |
| <b>Vegetarian salad</b> - risotto bitterbal - green asparagus - little gem lettuce garlic mayonnaise - green olives - French baguette toast | 9  |
| <b>Softly cooked lamb neck</b> - haricoverts in coconut and sambal - mango chutney - mint sauce   | 10 |
| <b>Bisque</b> - fennel - ras el hanout - orange oil - roasted almonds   | 8  |

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## **Main Courses**

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| <b>Red Fish fillet</b> - bouchot mussels - paella with chorizo - garden peas - carrots - white wine sauce with fennel seeds                              | 19 |
| <b>Dorade fillet grilled</b> - ribbon paste - sugar snaps - spring onions - coriander - spicy tomato sauce   | 19 |
| <b>Rack of lamb and fillet</b> - risotto with shiitake and pine nuts - pak choi - gravy with smoked garlic   | 22 |
| <b>Beef sirloin steak (+/- 220 grams) from the grill</b> - bulgur with ras el hanout - green asparagus - eggplant cream - herb butter with pickled lemon | 24 |
| <b>Tournedos of tenderloin</b> - truffle gnocchi - spinach - mushroom duxelles - red wine sauce  | 27 |
| <b>Vegetarian samosas</b> - sweet potato with peanut - green vegetables with coconut and sambal - spring onions - coriander                              | 17 |
| <b>Cheese fondue</b> - French and Swiss cheese types - vegetables - bread - choice of classic or with truffle tapenade                                   | 18 |
| <b>Saté</b> - chicken thighs marinated - French fries - prawn cracker - salad  | 16 |
| <b>Meal salad</b> - richly filled - choice of fish - meat - vegetarian   | 17 |

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## **Desserts**

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| <b>Trifle</b> - cake with strawberry jam - berry jelly - yellow cream - fresh fruit - meringue - cassis sorbet                                 | 8  |
| <b>Lemon cake</b> - coconut - raspberry - sauce with sereh, ginger and kaffir lime leaves - pistachio ice cream                                | 8  |
| <b>Nougatine cake</b> - chocolate mousse - marsh cake - caramel ice cream  | 8  |
| <b>Mango chocolate roll</b> - spices panna cotta - mango compote - mango sorbet  | 8  |
| <b>Selection of our different desserts</b>   | 12 |
| <b>Scoop of choice</b> - vanilla ice cream - pistachio ice cream - caramel ice cream - cassis sorbet - strawberry sorbet - chocolate ice cream | 2  |
| <b>Cheese platter</b> - nonsense bread - apple syrup<br>choice of 5 cheeses from our cheese menu   | 12 |

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