



Tasting Menu - Flavourful tasting of various dishes

Our chef Roger Zelissen prepares for you a festive surprise menu.
Of course, you can specify which ingredients you enjoy especially and which you
definitely don't like at all.

Only to order when all the guests participate at the same table.
3-course € 39,00/ 4-course € 47.00 / 5-course € 57,00 / 6-course € 67.00

COLD AND HOT STARTERS

Vegetarian dishes

Gratinated portobello mushroom with goat cheese stuffing / green salad /
ras el hanout cream 15,50

Roasted pepper ravioli / stir-fried spinach / olive oil / antiboise 15,50
Parmesan cheese / zucchini fritter

Starters fish

Norwegian salmon tataki / sushi rice / wakamé / green salad /
sesame oil / dill cream 15,50

Tempura battered scampi (4) / green salad / cherry tomato /
vadouvan cream 17,50

Starters meat

Irish beef pastrami / soy sauce / ginger gel / salad /
beef stew croquette / curry cream / chioggia beet 15,50

Beef preparations; carpaccio bonbon with potato and goose liver /
soy and ginger marinated beef / tartare 'americain]' 17,50

Goose liver terrine / apple and chili pepper compote / red port syrup
red muscadel jelly / brioche bread 19,50

Warm starters

Stir fried scampi and noodles / sweet and sour soy sauce /
spring onion / red pepper 15,50

Skin fried fillet of cod / tagliatelle / celeriac / puffed pimento sauce 17,50

Mushroom risotto / crunchy sweetbreads / stir fried spinach / truffle sauce 19,50

The dishes on our menu are seasonal and where possible from their own region.
They are exclusively prepared with daily fresh natural products by our cooking team.

"It is not excluded that our dishes containing allergens'

If you have special requirements concerning the presence of certain ingredients in
our dishes, we ask you kindly to report it to one of our executive employees.



Selection menu 3-course - BIB Gourmand €37,00

Norwegian salmon tataki / sushi rice / wakamé /
salad / sesame oil / dill cream

OR

Beef pastrami / soy sauce/ ginger gel / salad /
beef stew croquette / curry cream / chioggia beet

SSS

Stir fried scampi and noodles / sweet and sour soy sauce /
spring onion / red pepper

(Additional dish €15,50)

SSS

Skin fried fillet of cod / fennel salad / potato mousseline /
green peas cream / sugar snaps / string beans / fennel sauce

OR

Fillet of 'Gaasterland' pork / 'pulled pork' risotto /
celeriac mousseline / caramelized chicory / herb sauce

SSS

Tiramisu / salted caramel ice cream / merinques /
crispy almond / espresso gel

Extra cheese dish € 12,50

Four European cheeses with fig bread

MAIN DISHES FISH

Skin fried fillet of cod / fresh fennel salad / potato mousseline /
green peas cream / sugar snaps / string beans / fennel sauce 25,00

Slowly cooked fresh salmon / poached egg / stir fried spinach /
samphire / roseval potato / sauce bearnaise 26,00

Pan fried turbot / scampi ravioli / zucchini spaghetti /
celeriac mousseline / white wine sauce 36,00

MAIN DISHES VEGETARIAN / MEAT

Daily fresh vegetarian suggestion 21,50

Fillet of 'Gaasterland' pork / 'pulled pork' risotto /
celeriac mousseline / caramelized chicory / herb sauce 25,00

"Maas-Rijn-IJssel" Fillet steak / green beans / mushrooms /
Belgium fries / sauce bearnaise 27,50

Lamb cutlets / slowly cooked shoulder of lamb / ratatouille /
potato gratin / rosemary lamb gravy 32,50