

FOR THE KIDS

Home-made cheese croquette	11
Home-made fried fish goujons – apple sauce, ketchup or freshly prepared tartare sauce – home-made fries	24
Vol-au-vent of black leg chicken – apple sauce – mayonnaise or ketchup – home-made fries or creamy mashed potato	19
Filet pur 'Angus Ireland', grilled or fried – apple sauce – mayonnaise or ketchup – home-made fries or creamy mashed potato	26

CHILDREN'S MENU

Starter	Home-made cheese croquette
Mains	Home-made fried fish goujons – applesauce, ketchup or fresh tartar sauce – home-made fries or mash <i>or</i> Vol-au-vent of black leg chicken – apple sauce – ketchup – home-made fries or mash
Dessert	Children's ice cream with chocolate sauce

Price of 3 course menu: p.p. € 36

In order to avoid long waiting times and to enable us to continue to guarantee the expected level of quality, we would ask that 5 or more people choose maximum 4 dishes per course per table. With 8 or more people maximum 3 dishes per course per table.

If you have special requirements (vegetarian, etc.) or are allergic to certain ingredients, please let us know. The members of our team are familiar with any allergens in our dishes.

SMALL TASTING DISHES (small portions, distinct flavours)

Are served for dinner from 6 p.m. with a minimum of two pieces per person.

Flat oysters au naturel (3 off) on ice with lemon, shallot dressing and rye bread	15
Scottish smoked salmon – toast – sour cream – beetroot cream – ‘classic’	19
Briefly seared tuna tataki – sesamzaad – paksoi – sojascheuten – teriyaki	19
Pumpkin soup – crispy bacon – roasted pumpkin seeds – coconut milk	11
Classic terrine of foie gras – fig compote – brioche toast	19
Vitello tonnato – slow-cooked pink – tuna mayonnaise – capers	15
Jamón Iberico de Bellota – pan con tomate 40 g	18
Traditional homemade cheese croquette – lemon mayonnaise – deep fried parsley (1 off)	11
Traditional homemade shrimp croquette – lemon mayonnaise – deep fried parsley (1 off)	14
Baked breaded cod – Dijon mustard sauce – broccoli and baby bok choy – samphire – creamy mashed potatoes	24
Vol-au-vent of black leg chicken – savoury butterhead lettuce with tomato and mayonnaise – homemade fries or creamy mashed potato	18
Tomato with brown North Sea shrimp – lettuce – tomato – free-range egg – fresh fries	22
Veal tenderloin tagliata – cream sauce with button mushrooms and lardons – spinach – potato croquettes	24
‘Irish Angus Beef’, grilled or pan-fried – sauce of your choice – warm seasonal vegetables – homemade fries	25
Steak tartare – lettuce, shallot and chive vinaigrette – homemade mayonnaise – homemade fries <i>Caviar supplement 10 g of 30 g: + € 29 of + € 60</i>	18
Vegetarian: Celeriac carpaccio – pear – hazelnuts – grilled artichoke – curry mayonnaise	15
Vegetarian: Ravioloni – ricotta – spinach – light tomato sauce – burrata – pesto	16

STARTERS

Zeeland flat oysters (6 off) – on ice, with lemon, shallot dressing and rye bread	30
Briefly seared tuna tataki – sesame seeds – bok choy – soybean sprouts – teriyaki	27
Half lobster ‘Belle vue’ – butter lettuce – farm egg – cherry tomato – fresh mayonnaise – cocktail dressing	35
Scottish smoked salmon – toast – sour cream – beetroot cream – ‘classic’	26
Pumpkin soup – crispy bacon – roasted pumpkin seeds – coconut milk	16
Classic terrine of foie gras – fig compote – brioche toast	27
Vitello tonnato – slow-cooked pink – tuna mayonnaise – capers	22
Jamón Iberico de Bellota – pan con tomate (60 g)	26
Traditional homemade cheese croquettes – lemon mayonnaise – deep fried parsley	22
Homemade shrimp croquettes – lemon mayonnaise – deep fried parsley	25
Duo of homemade cheese and shrimp croquettes – lemon mayonnaise – deep fried parsley	24
Vegetarian: Celeriac carpaccio – pear – hazelnuts – grilled artichoke – curry mayonnaise	19

MAIN COURSES

Sole ‘Meunière’ (± 450 g), pan-fried in farm butter – garden cress – homemade fries or creamy mashed potato	45
Sole (± 450 g), pan-fried in farm butter with homemade tartare sauce – homemade fries or creamy mashed potato	45
Gently seared tuna tataki – sesame seeds – bok choy – soybean sprouts – teriyaki – mashed potatoes	35
Baked breaded cod – Dijon mustard sauce – broccoli and baby bok choy – samphire – creamy mashed potatoes	34
Whole lobster (± 650/700 g) – farmhouse butter and olive oil – San Marzano tomato – thyme, bay leaf, rosemary – fresh pasta	70
Vol-au-vent of black leg chicken – homemade fries or creamy mashed potato	27
Tomato shrimp – lettuce – tomato – free-range egg – fresh fries	32
Veal tenderloin tagliata – cream sauce with button mushrooms and lardons – spinach – potato croquettes	38
Grilled ‘Irish Angus Beef’, grilled or pan-fried – sauce of your choice – garden cress – homemade fries	39
Chateaubriand – garden cress – homemade fries (per 2 persons)	p.p. 39
Steak tartare – homemade mayonnaise – homemade fries <i>Caviar supplement 10 g of 30 g: + € 29 of + € 60</i>	27
Vegetarian: Ravioloni – ricotta – spinach – light tomato sauce – burrata – pesto	24

Price includes

Choice of pepper cream sauce, mushroom cream sauce or Béarnaise sauce.

Choice of homemade fries, creamy mashed potato or fresh pasta with olive oil.

Supplements

Bread and butter	1,50	Mixed salad	6	Mashed potatoes	4,50
Fried mushrooms au naturel	6	Home-made French fries	4,50		
Glazed warm seasonal vegetables	6,50	Home-made croquettes	4,50		

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