

GOEI GOESTING MENU

STARTER

Scottish smoked salmon – toast – sour cream – beetroot cream – ‘classic’

or

Vitello tonnato – slow-cooked pink – tuna mayonnaise – capers

or

Vegetarian: Celeriac carpaccio – pear – hazelnuts – grilled artichoke – curry mayonnaise

MAIN COURSE

Baked breaded cod – Dijon mustard sauce – broccoli and baby bok choy – samphire – creamy mashed potatoes

or

Veal tenderloin tagliata – cream sauce with button mushrooms and lardons – spinach – potato croquettes

or

Vegetarian: Ravioloni – ricotta – spinach – light tomato sauce – burrata – pesto

DESSERT

Dame blanche – hot chocolate sauce – whipped cream

or

Crème brûlée – Madeleine cake – raspberry gel

or

Raspberry sorbet – yoghurt espuma – mint pesto

Three-course menu: € 59 per person | Three-course vegetarian menu: € 49 per person | With wine pairing: € 24 per person

This menu can be expanded to a four-course menu

FOUR COURSES

Pumpkin soup – crispy bacon – roasted pumpkin seeds – coconut milk

Four-course menu: € 69 per person | With wine pairing: € 29 per person

This menu is served by the table only and the dishes may not be switched or modified.

Wine suggestions with our desserts:

Col D’Orcia, Pasceno Moscadello di Montalcino DOC (*delightful white dessert wine from Tuscany*) 13

Niepoort Porto LBV 2014 – Super smooth! 8

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.