

THE MENU

Tasting of the menu, picked by our chef

Four courses 39

Three courses 35

+ Dutch cheeses 8

Any dietary requests?

Please let us know.

Herring from the market 7

with pickles, rye-crumble and beet liquorice

Wild Wad Oysters 19

from the 'Goede Vissers', half a dozen

Filet americain 9

raw beef tartare. With pickled mustard, brioche and portobello mushrooms

Jerusalem artichoke 8

tartare. with goat yoghurt, walnuts, mandarin zest and garden cress

Fried smelt 8

with lemon mayonaise and a herbsalad

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Cabbage Rolls 18

filled with mushrooms, served with celery salad, flax seed crackers and turnip sauce

Pig's Cheek 22

slow cooked with dill noodles, apple compote and mustard leaf

Catch of the day 22

varying fish in season, served with fried andive, potato dumplings and onion confit

Roast beef 22

from Dutch Lakenvelder cows, with smoked salsify puree, seasonal vegetables and pepper sauce

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'Stroopwafel' 9

with meringue, cranberrycaramel and browned butter ice-cream

'Advocaatje' 6

Dutch Eggnog, grandma style

Sweet Rhubarb 9

with small cakes, rhubarb soup and lemon-ginger ice-cream

Dutch cheeses 11

two kinds of cheese with tomato jam and pressed raisin bread

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Triple cooked fries 5.5

Bread and butter 5.5