

Breadboard

Rotterdam bread extra virgin olive oil butter	6.5
Focaccia olive oil sea salt roasted tomato pointed pepper	7.5

Appetizer

Carpaccio

Smoked beef rib eye Parmesan cheese pine nuts	17.5
Truffle mayonnaise argula dried tomato crispy salsify	6.5 32.5
<i>Wine : Wassmer, Grauburgunder, Trocken Baden, Germany</i>	

Gazpacho beetroot

Beetroot jelly yellow beetroot cream chioggia beetroot	16.5
Red beetroot yogurt roasted asparagus candied citrus	6.5 32.5
<i>Wine : Manz Spatburgunder Blanc de Noir, Rheinhessen, Germany</i>	

Salmon fillet | Tuna fillet

Soy sauce syrup orange jelly baby corn sweet and sour shallot nori	19.5
<i>Wine : Wijngoed Thorn, Riesling Limburg, The Netherlands</i>	7.5 37.5

Cannelloni

Forest mushrooms hazelnut argula pesto smoked almond	19.5
Parmesan cheese cream truffle basil oil	6.5 32.5
<i>Wine : Terre Stregate, Fiano, Campania, Italy</i>	

Roasted Octopus

Fava split peas balsamic cream pico de gallo tuille of ink	18.5
<i>Wine : Mustiguillo, Mestizaje Blanco, Valencia, Spain</i>	6.5 32.5

Wild Rice

Fresh herbs guacamole jackfruit compote	17.5
Dukkah goat cheese paprika cream	7.5 37.5
<i>Wine : Gorgeous, Grenache Blanc McLaren Vale, Australia</i>	

Caprese

Basil roasted tomato mozzarella pesto	16.5
<i>Wine : Marotti Campi, Verdicchio, Marken, Italy</i>	6.5 32.5

Cesar salad

Parmesan cheese croutons egg anchovies	
Black tiger shrimps	19.5 26
Grilled tuna fillet	19.5 26
Chicken breast	15.5 22
Crispy avocado	16.5 23
<i>Wine : Schoffit, Sylvaner, Elzas, France</i>	7.5 37.5

Main courses

Barley

Black tiger shrimps | mussels | scallop | bisque | green asparagus
Lemon | saffron | cherry tomatoes | chives 34.5
Wine : Zeni, Lugana, Veneto, Italy 7.5 | 37.5

Lamb fillet

Potato foam | Potato crisp | gravy de veau | tomato
Paprika cream | glazed carrots | shallot 32.5
Wine : Burgaud, Beaujolais Villages, Lantignie, France 8.5 | 42.5

Surf and Turf

Beef tenderloin | giant black tiger | sweet potato | seasonal vegetables
Pommes gaufrette | red wine sauce | black garlic 44.5
Wine : Vasse Felix, Cabernet Sauvignon, Margeret River, Australia 8.5 | 42.5

Monkfish

Curry oil | roasted vegetables | sereh | lime foam
Potato curry paper | marinated shiitake 32.5
Wine : Lafitte Teston, Pacherenc du Vic Bilh, Sud Ouest, France 8 | 40

Sirloin Steak

Chimichurri | asparagus | forest mushrooms | paprika cream | cherry tomatoes 29.5 | 33.5
Wine : Fabre Montmayou, Malbec, Patagonia, Argentina 7.5 | 37.5

Chef's Roasted Veggie Garden

Mini Romaine lettuce | paprika cream | seasonal vegetables
Foam of vadouvan & ginger 27.5
Wine : Pepe Mendoza, Casa agricola, Blanco Alicante, Spain 8 | 40

Cannelloni

Forest mushrooms | hazelnut | argula pesto | smoked almond
Parmesan cheese cream | truffle | basil oil 29.5
Wine : Castelveccchio, Chianti, Colli Fiorentini, Italy 7.5 | 37.5

Ribfingers 'Greek style'

Tzatziki | paprika | tomato | coriander | pita bread 27.5
Wine : Fabrice Gasnier, Chinon 'Les Graves', Loire, France 7.5 | 37.5

Beef burger

Grilled beef burger | homemade brioche bun | tomato | caramelized onion
Bacon | pickle relish | mustard sauce | dried tomatoes | french fries 24

Beetroot burger

Beetroot burger | homemade brioche bun | tomato | pickle relish
Caramelized onion | mango chutney | sweet potato fries 23

Bijgerechten

French fries | truffle mayonnaise 5.5
Fresh seasonal vegetables 5.5
Mixed salad 5.5
Sweet potato fries | Parmesan cheese
Coarse sea salt | basil aioli 6.5
Fresh fries with Parmesan cheese | freshly shaved truffle |
Japanese mayonnaise 13.5

Desserts

Mojito

Crispy mint biscuit | white chocolate ganache
Lime semifredo | black Hawaii ice cream 15.5
Wine: Chateau du Fresne, Coteaux de Layon, Loire, France 7.5 | 37.5

Chocolate-Raspberries

Hazelnut dacquoise | chocolate - raspberry cremeux
Dark chocolate glaze | vanilla ice cream 14.5
Wine: Marotti Campi, Xyris, Lacrima Marken, Italy 7.5 | 37.5

Salty Caramel cake

Crispy sweet shortcrust pastry | salted caramel | mango passion fruit cremeux
Chocolate tuile | mango sorbet 14.5
Wine: Hoenshof Appearance Ice Wine, Belgium 9 | 45

Yogurt-Strawberries

Yogurt mousse | strawberry marmelade | vanilla sponge cake |
Mirror glaze | strawberry sorbet 14.5
Wine: Rietvallei, Red Muscadelle, Robertson, South Africa 6.5 | 32.5

Cheese board

Selection of 5 cheeses | Chat bread | argula | apple chutney 15.5

Friandise

Handmade chocolate truffels with various types of filling. 2.25 p.s.
Take a look at the showing on the display of the presentation box.