

## STARTERS

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### BREAD PLATTER

Turkish bread | hummus | aioli | Maldon seaflakes | Hojiblanca olive oil  
**€ 5.00**

### SALAD "BOKKENSPRONG"

Grilled lettuce hearts | roasted goat cheese | pecans | beetroot | Elstar | pomegranate  
**€ 10.50**

### ROASTED TUNA

Albacore tuna | crunchy gamba | ginger-soy | springroll avocado | wakamé | wasabi  
**€ 13.00**

### BUTCHERS BEST TASTING

Matonella | Fuet | Livar | Kalamata olives | walnut fig-bread | jalapeño | Groesbeekse cheese  
**€ 10.50**

### CARPACCIO

Vitender veal | arugula | Taggiasche olives | homemade tomato salsa | Manchego  
**€ 11.50**

## SOUPS

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### SOUP DU JOUR

Daily fresh made soup | vegetables | herbs  
**€ 6.00**

### BISQUE D'HOMARD

Lobster | garlic | fennel | cream | Cognac | crayfish | spring onion | crostini | rouille  
**€ 8.50**

### GARDEN PEAS SOUP

Garden peas | mint cream | lime oil  
**€ 6.00**

## MAIN COURSES FISH

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### HADDOCK

En papillote | Dutch vegetables | stew potato | white wine | lemon | dill

€ 19.50

### MEDITERRANEAN FISH STEW

Daily fresh fish | clams | mussels | tomato | Tunisian tomato sauce | zucchini | bell pepper | lentils

€ 19.50

### RED PERCH

Mashed Nicola potato and cress | green asparagus | Noilly Prat | beurre blanc | saffron

€ 21.50

## MAIN COURSES MEAT

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### COQ AU VIN

Spring chicken | potato batons | onion | chestnut mushrooms | carrot | red wine

€ 18.50

### MAROCCAN LAMB CURRY

Lamb shoulder | onion | garlic | bell pepper | Ras-el-Hanout | yogurt | mint | Pilau rice

€ 18.50

### PICANHA STEAK

Roasted vegetables | patatas bravas | crispy belly bacon | smoked garlic |  
red wine

€ 19.50

### IBERICO FRENCHED RACK

Haricot verts | baby carrots | king boletus | rösti | Brugse Zot sauce | thyme honey

€ 23.00

## MAIN COURSES VEGETARIAN

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### TAJINE

Pearl couscous | eggplant | lime | cashew | olives | celery | Harissa

€ 15.00

### PASTA FREGULA

Pasta from Sardinia | fennel | pumpkin | roasted tomato | basil oil | Parmesan

€ 15.00

## EXTRA'S

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### BUCKET FRENCH FRIES WITH MAYONNAISE

€ 2.75

### FRESH VEGETABLES

€ 2.75

### FRESH SALAD

€ 2.75

## DESSERTS

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### BOULE DE CHOCOLAT

Pearl of dark chocolate | hot chocolate sauce | hazelnut ice cream | salted caramel

€ 8.50

### CRUMBLE

Crumble of blueberries | "hangop" of yogurt | lime | vanilla | honey

€ 8.50

### TIRAMISU

Homemade tiramisu | mascarpone | ladyfingers | Café Marrakesh | vanilla bourbon ice cream

€ 8.50

### CHEESE PLATTER

Dutch and foreign cheeses | walnut fig-bread | chutney of pear | walnuts and raisins

€ 11.40

### COFFEE WITH SWEETS

Coffee of choice | chocolates | fruits candies

€ 4.00

## TASTING MENU

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For those who love to live the good life, we offer an outstanding tasting menu.  
Only the best ingredients are good enough for this menu.

You have the choice between 4-, 5-, or 6-courses.

If you have any allergies or diet wishes, please inform your host/hostess.  
We will take care of your personal wishes.

This menu is only served per table, last order is 20:00 hours.

Our restaurant manager selects matching wines with every course,  
so you can fully enjoy the evening.

4-courses tasting menu € 36.00  
5-courses tasting menu € 40.00  
6-courses tasting menu € 44.00

Matching wines, 4-courses, including spring water € 22.00  
Matching wines, 5-courses, including spring water € 25.00  
Matching wines, 6-courses, including spring water € 28.00