

Entree

✓	Carpaccio of tomato With pesto and mesclun	12,50
✓	French brie Wrapped in filo dough, served with walnut and a dressing of aceto	13,50
	North Sea crab Served with pumpkin, curd cheese of yuzu and vadouvan	16,50
	Raw oyster No. 3 Naturel, au gratin or marinated	4,00 per piece
	Smoked salmon Served with toast, curd cheese of yuzu and textures of cucumber	14,50
	Scallops Served with Ras El Hanout crème fraîche	16,50
	Goat's cheese salad Rolled up in bacon, served with pumpkin seeds and a dressing of aceto	14,50
✓	<i>Also possible as a vegetarian dish</i>	
	Lacquered pork belly (slow cooked 'Zeeuws-Vlaams Duroc' pork) Served with à cream of celeriac and pumpkin	15,00
	Beef carpaccio Served with roasted cherry tomato, a pesto of basel, Parmesan cheese and croutons	15,50
	Steak tartar Served with mustard seeds, quail egg and crispy bread	14,50

Do you have an allergy? Please inform us.



Soups

Soup of the moment	7,50
A freshly homemade soup	
✓ Tomato soup	7,50
Fish soup	13,50
A filled soup with various types of fish	

Meal Salads

Goat's cheese salad	18,00
Rolled up in bacon, served with pumpkin seeds and a dressing of aceto	
✓ Also possible as a vegetarian dish	
Salad 'kibbeling'	16,50
Battered pieces of cod, served with a sauce of tartare and lemon	
Salade smoked salmon	18,00
Served with red onions, capers and tomato	
Salad steak strips	16,50
Served with paprika and a dressing of aceto	

Do you have an allergy? Please inform us.



Main course

✓ Truffle Risotto	19,50
Served with wild mushrooms and rucola	
✓ Quiche	20,50
A savoury pastry filled with seasonal vegetables and goat cheese	
Dover sole	23,50
Served with a fresh salad, frites and tartar sauce	
Catch of the day	22,50
Fish stew	20,50
Filled with various types of fish and baby potatoes	
Halibut	23,50
Served with herb crust, mousseline of potato, seasonal vegetables and white wine sauce	
Iberico tenderloin	21,50
Served with pumpkin squash, haricot verts and red wine sauce	
Tournedo	28,50
Served with a cream of celeriac, string beans and baby potatoes with a gravy of rosemary	
Ribeye (200 gram)	27,00
Grilled, served with seasonal vegetables, frites and béarnaise sauce	

Do you have an allergy? Please inform us.



Desserts

Coffee parfait With a cream of duindoorn	7,50
Zeeuws dessert Local dessert	8,50
Mini pastry of apricot, MonChou and Bastogne	7,50
Dame Blanche	7,50
Chocolate Moulleux	7,50
Coffee Resto Served with friandises	3,75

Do you have an allergy? Please inform us.

