



## S T A R T E R S

---

### OYSTERS

Zeeuwse Creuses, mignonette, lemon  
three or six pieces 14.00 / 27.00

### CEVICHE

seabass, jalapeno, tomato, trout roe,  
lime, coriander 16.00

### BURRATA

tomato, basilcream, pane carasau 15.00

### LOBSTER BISQUE

foam of lobster, Dutch shrimps,  
lambs lettuce 15.00

### STEAK TARTARE

tarragon cream, herb salad, toast  
90gr or 180gr 16.00 / 26.00

### ROASTED RIBS

ketjap, soy sauce, apple syrup, sesame,  
spring onion, crispy onion 15.00

## S I D E S

*optionally vegan*

### FRITES

mayonnaise 6.00

### GREEN SALAD

herb dressing 5.00

### SPINACH SALAD

soy, sesame, chili 5.00

### ROASTED BEETS

Peach, oregano, hazelnut 7.00

### BBQ STRING BEANS

peanut dressing, thai basil 7.00

### POINTED CABBAGE

Beurre blanc, chili crisp, parmesan 7.00

### ZUCCHINI

roasted, yogurt dressing, mint 6.00

## M A I N S

---

### STEAK

entrecote, red wine gravy 26.00

### DUCK BREAST

duck gravy, crumble of pistachio and corn 27.00

### PLAICE

Beurre blanc, samphire 24.50

### EGGPLANT

black garlic, miso, pickled beetroot 21.50  
*vegan*

## T O S H A R E

---

### COTE DE BOEUF

Simmentaler, Béarnaise, green salad,  
frites 85.00

### BBQ SEABASS

Beurre blanc, green salad, frites 75.00

## D E S S E R T S

---

### CAFÉ GOURMAND

coffee or tea served with sweet 10.00

### STRAWBERRIES

Romanov, almond, strawberry sorbet 11.00  
*optionally vegan*

### DAME BLANCHE

vanilla icecream, Manjari chocolate sauce 11.00

### CHEESE

three cheeses, Fig jam, rich froot loaf 15.00

*Do you have an allergy? Please let us know.*