

Menu

ARGENTINIAN PRAWN

spouts | jalapeño | chicory | Spinach

GUINEA FOWL

saltimbocca | eryngii | corn | pak choi

PLAICE

cooked on bread | bagna cauda | celeriac

QUAIL

carrot | edamame | gado gado

FLANK STEAK

crispy beef neck | cabbage | potato muffin

SOLERO

mango | passion fruit | pineapple | crispy yoghurt

3 COURSES 38

prawn | flank | solero

4 COURSES 45

prawn | plaice | flank | solero

5 COURSES 55

prawn | guinea fowl | plaice | flank | solero

6 COURSES 65

prawn | guinea fowl | plaice | quail | flank | solero

extra course: assorted cheeses from 'het kaasatelier' 14

our kitchen works with allergens
ask our staff for more information

A La Carte

180 GR DUTCH ENTRECOTE 26

[aged in our own aging cabinet]
served with fries, salad and bearnaise

MULLET 26

brandade - string bean - beurre noisette sau-

FRIKADEL DJAGOENG (V) 15

Moluccan corn cookie - eryngii - seroendeng

RAVIOLI (V) 18

mushrooms - jerusalem artichoke - spinach

SURPRISE MENU 30

4 COURSES

let our chef surprise you with a
4-course dinner

*can only be ordered per table
on Tuesday, Wednesday and
Thursday

DESSERTS

CARAMEL 9

cognac - black tea - macadamia

SOLERO 9

mango - passion fruit - pineapple - yoghurt

ASSORTED CHEESES 14

FROM 'HET KAASATELIER'

crispy raisin bread - grape jam

BUBBELS

Cava Brut - Arte Latina

Glas 7 Fles 35

Champagne - Palmer & Co, Brut reserve

Chardonnay, pinot noir en pinot meunier

Halve fles 35 Hele Fles 65

GIN & COCKTAILS

Damrak Gin

Frisse gin uit Amsterdam,
met citrus tonen
Fever Tree clementine tonic
kaneel / sinaasappel

9

Iradier Y Bulfy

Gin uit het baskenland
Fever Free tonic / Grapefruit

12

Jinzu Gin

Frisse aroma's van citrus,
sake en kersenbloemen
Fever Tree Tonic / Citroen

12

Copperhead

Zacht en fris met kruidige accenten
Fever Free tonic / jamaicaanse pe-
per

12

Hooghoudt Jenever no. 45

Rijke donkere jenever uit Groningen
Gingerale / Limoen / Munt

9

Negroni

Klassieke bitterzoete cocktail uit Italië
Gin / Campari / Vermout / Sinaasap-
pel

9