

Prologue

Olives marinated in-house according to the chef's "secret recipe."	3.25
Bread on a board with spreads.	4.95
Soup from A to Z - varying soup of the chef.	6.00
Duo of duck with thinly sliced smoked duck and a spring roll of duck confit with red onion compote.	12.00
Spicy pieces of chicken on a fresh salad with yoghurt dressing cucumber ribbons, croutons and tomato. (Also available in a vegetarian option, with vegetarian chicken from De Vegetarische Slager) 	9.00 *
Vita salad with goat's cheese, nut bread, honey, bacon, cucumber, marinated olives and tomato. (vegetarian version without bacon available) 	10.25 *
Beef carpaccio with salad, pine nuts, truffle mayonnaise and Parmesan cheese.	11.50 *
Forest mushroom risotto with truffle, Parmesan cheese and rocket. 	9.00
Dutch prawn cocktail traditional style with creamy whisky sauce.	13.50 *
Portobello filled with Camembert, honey, pecan nut crumble, semi-dried tomatoes, spinach salad and balsamic syrup. 	9.50 *

*Starters with a * can also be ordered as main course with a supplement of € 6.00.*

Chapters

Our main courses are served with chips and salad.

Satay of chicken stir-fried with dried onions, bean sprouts, peanut sauce and prawn crackers. (Also available in a vegetarian option, with vegetarian chicken from De Vegetarische Slager) 	17.00
Fried sea bass fillet with gnocchi, dates, pumpkin seeds and a Parmesan cheese sauce.	19.50
Pasta é Pesto with fresh spinach, sun dried tomato, cashew nuts, spring onion, Parmesan cheese and rocket. 	16.00
Beef stew with red curry spices, served with Indonesian layered cake, pickled vegetables and basmati rice.	18.50
Fried salmon fillet with roasted hazelnuts, honey, Roseval potatoes and coarse mustard sauce.	21.50
Vegetarian hamburger sandwiched between crispy potato pancakes with red onion compote, mature cheese, avocado and rocket. 	17.50
Venison duo of steak and hamburger with mushroom gravy and a crispy potato pancake.	23.50
Irish tournedos from the grill With seasonal vegetables and a choice of Port, pepper or mushroom sauce.	27.50
Beef clod from the grill With seasonal vegetables and a choice of Port, pepper or mushroom sauce.	21.50

Our staff will be happy to tell you about the 3 course menu outside the a la carte.

Children's menu

Dora

Chicken fingers with chips, apple sauce, mayonnaise and salad including an ice cream... and a rummage in the chest of goodies. 7.50

Peppa Big

Frikandel (type of Dutch sausage) with chips, apple sauce, mayonnaise and salad including an ice cream... and a rummage in the chest of goodies. 7.50

Minions

Meat croquette with chips, apple sauce, mayonnaise and salad including an ice cream... and a rummage in the chest of goodies. 7.50

Pancake (natural)

Including an ice cream... and a rummage in the chest of goodies. 6.50

Epilogue

Crème brûlée with salted caramel ice cream.	7.50
Grand dessert consisting of five delicacies.	9.50
Paper bag filled with pistachio and almond ice cream and a brownie.	7.50
Cheesecake (homemade) with Oreo and forest-fruit frozen yoghurt.	8.50
Warm apple tart with cinnamon ice cream.	8.50
Dame Blanche , three scoops of vanilla ice cream with warm chocolate sauce and whipped cream.	7.50
Gentleman chocolate, hazelnut and vanilla ice cream, with whipped cream and heavenly mud. <i>If you see what I mean.</i>	7.50
Play along ice cream two scoops ice cream with whipped cream.	4.50