

## WINE MENU

A small selection of our wine menu is provided below.  
For more options, please ask our staff for our comprehensive wine menu.

### RED

	GLASS	BOTTLE
<b>RAMÓN ROQUETA TEMPRANILLO - CATALUNYA (ES)</b> <i>Creamy and round, ripe black fruit, bay leaves</i>	4.40	24.00
<b>LAVILA MERLOT - LANGUEDOC (FR)</b> <i>Versatile, soft, ripe fruit</i>	5.50	28.00
<b>CHÂTEAU CARIGNAN - BORDEAUX (FR)</b> <i>Full of character, soft, red fruit, spices, cedar, vanilla</i>	6.50	35.00

### WHITE

	GLASS	BOTTLE
<b>MASAN BLANC - LANGUEDOC (FR)</b> <i>Crispy fresh, gooseberry, lime</i>	4.40	24.00
<b>LAVILA CHARDONNAY - LANGUEDOC (FR)</b> <i>Smooth and round, fresh fruit, floral notes</i>	5.50	28.00
<b>HÃHÃ SAUVIGNON BLANC - MARLBOROUGH (NZ)</b> <i>Vibrant and refreshing, aromatic, exotic fruit</i>	6.00	31.50

### BEER

#### DRAFT

HEINEKEN 25CL	3.00
HEINEKEN 50CL	5.70

#### BOTTLE

HEINEKEN 0% ALC	3.00
<i>Speciality beers</i>	
AFFLIGEM BLOND	4.70
LAGUNITAS IPA	4.70

## RESTAURANT À LA CARTE

WELCOME

## STARTER

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### ZEEUWSE CREUSES OYSTERS

With apple, soy, toasted rice and wasabi 18.00

### VENISON PATÉ

With toasted onions and marigold 15.00

### POACHED EGG

With potato cream, crispy spaghetti and pancetta 14.00

### SHAVED CAULIFLOWER

With cream, toasted crumbs, cream of clove, hazelnut, basil and oil  14.00

### SMOKED OCTOPUS


With pea puree, Chioggia beet, spring onion and black garlic cream 17.00

### DRY AGED TENDERLOIN

With Jerusalem artichoke, mizuna & chimichurri 16.00

## '60-MINUTE LUNCH MENU'

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If you have limited time but would still like a hearty lunch, our chefs can prepare a delicious 2-course lunch menu within 60 minutes. The dishes in this menu are indicated with the following symbol: 

**60-MINUTE TWO-COURSE LUNCH MENU 38.50**

## MAIN

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### NORTH-SEA FISH CHOWDER

With Dutch shellfish, fennel and a shellfish bouillon 27.00

### BEEF ENTRECÔTE

With crispy skin, herbs, marrow, butternut squash and pioppino 28.50

### BRAISED VEAL

With onion, marmalade, pickled onion and crispy onion 28.50

### DUCK BREAST

With red beet & pearl barley 26.50

### TRUFFLE CREAM SPAGHETTI

With mini leeks and royal bolete  24.00

### TRUFFLE CREAM SPAGHETTI WITH JUMBO SHRIMPS

With mini leeks, royal bolete and jumbo shrimps 27.50

## DESSERT

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### PRESERVED PEACH MERINGUE

With basil and vanilla ice-cream 9.50

### MOCHA ICE-CREAM

With cookie crumb, caramel and white chocolate 8.50

### UPSIDE DOWN TARTLET

With chocolate mousse and crème fraîche 8.50

### CHEESE SELECTION

With Dutch red cheese, white cheese, blue cheese and hard cheese 12.50

Do you have a food allergy or intolerance? We are happy to inform you about the ingredients in our food and beverages.

 Vegetarian dishes.