

WINE

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

WHITE

WILLIAM FÈVRE CHABLIS - CHABLIS (FR)

Vibrant and fresh, juicy, citrus, minerality | 8 | 48

HÃHÃ SAUVIGNON BLANC - MARLBOROUGH (NZ)

Vibrant and refreshing, aromatic, exotic fruit | 7 | 42

LAVILA CHARDONNAY - LANGUEDOC (FR)

Smooth and round, fresh fruit, floral notes | 6 | 36

MASAN BLANC - LANGUEDOC (FR)

Crispy fresh, gooseberry, lime | 5 | 30

RED

CHÂTEAU DES JACQUES FLEURIE - BEAUJOLAIS (FR)

Fruity, floral, soft texture, ripe red fruit | 8 | 48

CHÂTEAU CARIGNAN - BORDEAUX (FR)

Full of character, soft, red fruit, spices, cedar, vanilla | 7 | 42

LAVILA MERLOT - LANGUEDOC (FR)

Versatile, soft, ripe fruit | 6 | 36

RAMÓN ROQUETA TEMPRANILLO - CATALUNYA (ES)

Creamy and round, ripe black fruit, bay leaves | 5 | 30

All prices are in Euros

RESTAURANT
À LA CARTE

WELCOME

STARTER

SMOKED OCTOPUS

Creamy pea puree, Chioggia beet, spring onion and black garlic cream | 18

ZEEUWSE CREUSES OYSTERS

Fresh apple, puffed toasted rice, wasabi and soy sauce | 17

DRY AGED TENDERLOIN

Jerusalem artichoke, mizuna lettuce and chimichurri | 16

POACHED EGG

Potato cream, crispy spaghetti and pancetta | 16

VENISON PATÉ

Toasted onions and marigold flowers | 16

SHAVED CAULIFLOWER

Toasted crumbs, cream of cloves and hazelnut | 15

'BUSINESS LUNCH MENU'

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.

VENISON PATÉ

Toasted onions and marigold flowers | 16

BEEF ENTRECÔTE

Searched crispy skin, bown marrow, butternut squash and pioppino mushrooms | 30

MAIN

BEEF ENTRECÔTE


Searched crispy skin, bown marrow, butternut squash and pioppino mushrooms | 30

DUCK BREAST

From the Veluwe farm, pearled barley risotto and a soy and red beet sauce | 29

SPAGHETTI WITH JUMBO SHRIMPS

Truffle cream, mini leeks, royal bolete and jumbo shrimps | 29

Vegetarian option | 25 

NORTH-SEA FISH CHOWDER

Dutch shellfish, fennel and a shellfish bouillon | 28

BRAISED VEAL

Stewed onions marmalade, pickled onions and crispy onions | 27

DESSERT

CHEESEPLATTER

A selection of four different Dutch cheeses | 13

UPSIDE DOWN TARTLET

Chocolate mousse and crème fraîche | 11

MOCHA ICE CREAM

Cookie crumb, caramel and white chocolate | 10

PRESERVED PEACH MERINGUE

Vanilla ice cream and basil | 10

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

 Vegetarian dishes