

STARTERS

CARPACCIO VAN OSSENHAAS 17
tenderloin carpaccio

VITELLO TONNATO 16.5
veal fricandeau with a tuna mayonnaise

STEAK TARTAAR 90 GR. 17
steak tartare 90 gr.

FOIE GRAS MET UIENCONFITUUR EN BRIOCHE 22.5
foie gras with onion marmalade and brioche

TONIJN TATAKI 21.5
tuna tataki

CEVICHE VAN DORADE 18.5
sea bream ceviche

COQUILLES SAINT JACQUES MET BEURRE BLANC 19.5
scallops saint jacques with beurre blanc

OESTERS SPECIALES GEAY 6 ST. / 9 ST. 25 / 37.5
oysters speciales geay 6 pcs. / 9 pcs.

AMBACHTELIJKE GARNALEN KROKETTEN 2 ST. 19.5
artisinal shrimp croquettes 2 pcs.

BURRATA MET TOMAAT EN BASILICUM 16
burrata with tomato and basil
(suppl. pata negra 7.5)

ARTISJOK VINAIGRETTE 14
artichoke vinaigrette

MAIN DISHES

TOURNEDOS 200 GR. 35
tournedos 200 gr.

TOURNEDOS ROSSINI (GANZELEVER EN ZWARTE TRUFFEL) 47.5
tournedos rossini (goose liver and black truffle)

STEAK TARTAAR 180 GR. MET VERSE FRIETEN 27.5
steak tartare 180 gr. with fresh fries

LAMSRACK MET KRUIDENKORST 31.5
lamb rack with herb crust

EENDENBORST MET SINAASAPPELSAUS 28
duck breast with orange sauce

KABELJAUWFILET MET BEURRE BLANC 29.5
cod fillet with beurre blanc

ZEETONG A LA MEUNIERE 47.5
sole a la meunire

BOUILLABAISSSE 25
seasoned fish soup

SPAGHETTI VONGOLE 29.5
spaghetti with clams

SPAGHETTI MET GROENE ASPERGES, PARMEZAAN EN VERSE BASILICUM 21.5
spaghetti with green asparagus, parmesan and fresh basil

DESSERTS

COUPE ROMANOFF 11

TARTE AU CITRON MERINGUE 10
lemon meringue pie

MOELLEUX AU CHOCOLAT 13.5
chocolate fondant

HUISGEMAAKTE TIRAMISU 10
homemade tiramisu

ESPRESSO MARTINI 13

KAAS ASSORTIMENT 17.5
cheese assortment

DESSERT WINES

MUSCAT DE RIVESALTES 7.5

MOSCATEL DE SETÚBAL 6.5

PEDRO XIMENEZ 9.5

VINTAGE CALEM PORTO 13

GRAHAM'S FINE TAWNY PORT 7



ALL WINES SHOULD BE TASTED.
SOME SHOULD ONLY BE SIPPED, BUT WITH
OTHERS, DRINK THE WHOLE BOTTLE.

MORE THAN TWENTY WINES BY THE GLASS ON OUR WINE MENU.