

## STARTERS

CARPACCIO VAN OSSENHAAS 17  
tenderloin carpaccio

VITELLO TONNATO 16.5  
veal fricandeau with tuna mayonnaise

LANGZAAM GEGAARD DUROC BUIKSPEK 17.5  
slow cooked duroc pork belly

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

FAZANTEN DIJ MET BLOEDWORST, ZUURKOOL, MORILLESAU 19.5  
pheasant thigh with black pudding, sauerkraut, morel sauce

GEROOKTE ZALM MET VENKEL, KAPPERTJES EN EEN CREME VAN MIERIKSWORTEL 19  
smoked salmon with fennel, capers and a cream of horseradish

MAATJES-HARING MET APPEL EN RODE BIET 17.5  
herring with apple and beetroot

COQUILLES SAINT JACQUES MET SAFRAANSAUS 19.5  
scallops saint jacques with saffron sauce

OESTERS SPECIALES GEAY 6 ST. / 9 ST. 28 / 39.5  
oysters speciales geay 6 pcs. / 9 pcs.

BURRATA MET TOMAAT EN BASILICUM 16.5  
burrata with tomato and basil

BIETEN CARPACCIO MET GEITENKAAS EN WALNOTEN 16.5  
beetroot carpaccio with goat cheese and walnuts

## MAIN DISHES

TOURNEDOS 200 GR. MET PEPERSAUS 36.5  
tournedos 200 gr. with pepper sauce

TOURNEDOS ROSSINI (GANZELEVER EN ZWARTE TRUFFEL) 49.5  
tournedos rossini (goose liver and black truffle)

AUSTRALISCHE DRY AGED BAVETTE 300 GR. MET BEARNAISE SAUS 41.5  
australian dry aged bavette 300 gr. with bearnaise sauce

GEHAKTBALLEN À LA SAUCE LIÉGEOISE 25  
meatballs with a sauce made of onion and liège syrup

LAMSSCHENKEL MET KNOLPUREE 32.5  
lamb shank with mashed potato

HERTEN FILET SPRUITJES, RODE KOOL EN RODE WIJNSAUS 35  
deer fillet brussels sprouts, red cabbage and red wine sauce

VOL-AU-VENT MET KLAFSZWZERIK EN GRIJZE GARNAALTJES 34  
chicken pie with veal sweetbreads and grey shrimps

KABELJAUW FILET MET KNOLPUREE, ZUURKOOL EN BEURRE BLANC 29.5  
cod fillet with mashed potatoes, sauerkraut and beurre blanc

ZEETONG A LA MEUNIERE 500/600 GR. 49.5  
sole a la meunire 500/600 gr.

BOUILLABAISSSE 25  
seasoned fish soup

SPAGHETTI VONGOLE 29.5  
spaghetti with clams

SPAGHETTI MET BOSPADDENSTOELEN & ZWARTE TRUFFEL 26.5  
spaghetti with wild mushrooms and black truffle

## DESSERTS

SABAYON 12.5

TARTE TARTIN 16

TARTE AU CITRON MERINGUE 12.5  
lemon meringue pie

MOELLEUX AU CHOCOLAT 14  
chocolate fondant

HUISGEMAAKTE TIRAMISU 11  
homemade tiramisu

KAAS ASSORTIMENT 18  
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.