STARTERS

CARPACCIO VAN OSSENHAAS 18
beef tenderloin carpaccio

VITELLO TONNATO 17.5
chilled veal with tuna sauce

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

KALFSZWEZERIK MET MORILLES 21.5
veal sweetbreads with morels

GEROOKTE ZALM, VENKEL EN MIERIKSWORTELCRÈME 18
smoked salmon, fennel and horseradish cream

KRABSALADE MET AVOCADO 19
crab salad with avocado

COQUILLES SAINT-JACQUES MET BEURRE BLANC EN ZEEKRAAL 19.5
scallops with beurre blanc sauce and samphire

OESTERS SPECIALES GILLARDEAU 6 ST. / 9 ST. 28 / 39.5
gillardeau oysters 6 pcs. / 9 pcs.

BIETENCARPACCIO MET GEITENKAAS EN WALNOTEN 16.5
beetroot carpaccio with goat's cheese and walnuts

BURRATA MET TOMAAT EN BASILICUM 16.5
burrata with tomato and basil leaves

MAIN DISHES

TOURNEDOS 200 GR. MET PEPERSAUS 36.5
filet mignon 200 gr. with pepper sauce

TOURNEDOS ROSSINI (GANZELEVER EN ZWARTE TRUFFEL) 55
filet mignon with foie gras and black truffle

KALFSWANG IN EIGEN JUS 32
braised veal cheek in natural jus

LAMSSCHENKEL MET KNOLPUREE 34.5
lamb shank with celeriac purée

HAZENRUG FILET & HAZENPEPER MET RODE KOOL EN SPRUITJES 34.5
saddle of hare & hare stew with red cabbage and brussels sprouts

KABELJAUWFILET MET SAFFRAAN BEURRE BLANC 32
fillet of cod with saffron beurre blanc sauce

ZEETONG A LA MEUNIERE 500/600 GR. 49.5
classic dover sole 500/600 gr.

BOUILLABAISSE 26
traditional provencal fish soup

RAVIOLI, BOSCHAMPIGNONS EN VERSE ZWARTE TRUFFEL 29
ravioli with wild mushrooms and fresh black truffle