CHEFS MENU

Asparagus soup with lamb rouleau and egg yolk cream Falafel with a cucumber-carrot salad and tahini yogurt sauce \bigvee

Niçoise salad with fresh tuna and poached egg

Dagvis

Celeriac from the BBQ, an empanada with red onion compote, chanterelles, and Korenaar asparagus \bigvee

Pork rack with Dutch asparagus, Opperdoezer Ronde and hollandaise sauce

Mille-feuille with a white chocolate mousse, pistachio, almond and raspberry

Crème Brûlée

Selection of cheeses with nut bread and honeycomb

2 courses 34.5

3 courses 44.5

Please ask for the options to add additional courses.

All menu items can be ordered individually.