

CHEFS MENU DECEMBER

Pastry with Vacherin Mont d'Or, tomato and truffle

"Jan in de Zak" - *traditional dutch cooked bread pudding* -
with apple, eel, duckliver and balsamic syrup

Ramen of Dutch grey shrimp, celeriac noodles,
samphire and a quails' egg in a shrimp bouillon

Fish of the day

(Our staff will inform you on our fish of the day)

Vegetarian cassalette with mushroom, fennel and crème fraîche

Guinea fowl ragout with morchella, guinea fowl confit and a fennel salad

Crème Brûlée

Selection of cheeses with nut bread and honeycomb

Baba au rhum

4 course menu 52.5

4 course wine pairing 26 Tasting arrangement 18

3 course menu 39.5

3 course wine pairing 19.5 Tasting arrangement 13.5