

LUNCH MENU

STARTERS

Oysters, per piece	4
Winetip: Schumann-Nägler Riesling, Rheingau, Duitsland	
Shrimp croquettes with samphire and shallot mayonnaise	15
Winetip: Onerom Verdejo, Murcia, Spain	
Duck and duckliver terrine with king bolete and tomasu mayonnaise	17
Winetip: Campo Reale Valpolicella Classico Superiore, Veneto, Italy	
Tartelette with tomato, burrata and basil	16
Winetip: Viognier Paul Jaboulet, Côtes du Rhone, France	

MAINS

Seasonal salad	18
Winetip: Elysée chardonnay, Languedoc, France	
Brioche with poached egg, smoked tomato and hollandaise	18
Winetip: Viognier Paul Jaboulet, Côtes du Rhone, France	
Hangover Cure: Polar bread with pork belly, fried egg, Parmesan mayonnaise and a Bloody Mary	16
Fish of the day	28
Winetip: Viognier Paul Jaboulet, Côtes du Rhone, France	
Steak Tartare with fries and salad	26
Winetip: Les Croix des pins rouge, Ventoux, France	
Braised veal (Surinam style) with cabbage, long beans, potato purée with curry and cumin	29
Winetip: Onerom Syrah, Murcia, Spain	
Gnoggi met lavas, Hollandse asperges, lamsoren en saus van gedroogde morilles	24
Winetip: Elysée Mourvèdre, Languedoc, France	
Paling in het groene hart met opperdoezer ronde, venkel en postelein	29.5
Winetip: Viognier Paul Jaboulet, Côtes du Rhone, France	
Ribeye with baked potatoes, pointed cabbage a béarnaise	35.5
Winetip: Campo Reale Valpolicella Classico Superiore, Veneto, Italy	

DESSERTS

Selection of cheeses with nut bread and honeycomb	12.5
Opera with vanilla ice	9.5
Paris Brest with hazelnut praline mousse	8.5
Crème brûlée	7.5
Three friandises	6
Selection of homemade ice cream, per scoop	2

SIDES

Fries	3.5
Side salad	3.5
Toasted brioche	3

Should you have any dietary requirements or allergies, please inform our staff.