


### 3 COURSE CHEFS MENU


Caesar 2.0 - Polderhoen chicken and Bacon terrine with croutons, Parmesan and little Gem

Chicory, carrot and salsify salad with a cream of Vacherin Mont d'Or 

Marinated striped bass with beetroot, winter purslane and grapefruit

\*\*\*

Ibérico pork with "Hete Bliksem" - a Dutch classic with mashed potatoes, apples and bacon and a roasted onion jus

Courgette gratinated with potatoe-aïoli and mushrooms 

Fish of the day

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

\*\*\*

Crème Brûlée

Clafoutis of pear and cardamom ice cream

Selection of cheeses with honeycomb and nut bread

**42.5 per person**

*3 course wine pairing 19.5*

*Tasting arrangement 13.5*

Please ask for the options to extend the menu with additional courses.

All items can also be ordered individually.