

Starters

Mackerel

Rilette of mackerel with marinated mozzarella and Vadouvan Masala powder with pumpkin and cucumber pickles and beetroot chips

Tuna****

Marinated white tuna with a warm dressing of Alaska King Crab, tomato, capers, grapefruit and coriander

€ 22,50

Steak tartare

Steak tartare of Gasconne beef with avocado, oyster leaf and a fried quail egg

Artichoke

Artichoke flan with tomato jelly and a crispy ravioli stuffed with goat cheese and barbeque potato of the Green Egg

Starters / Entremets

Pea

Frothy pea soup with a terrine of potato and leek

Oxtail

Clear oxtail soup with spring vegetables

Langoustine****

Fried langoustine with a smoked potato foam, gel of beetroot and grated Parmesan cheese and truffle in a jelly of Granny Smith apple

€ 23,50

Main courses

Curry

Thai curry of giant prawns with stir-fried bokchoi, finely shredded Spring onion, coriander and pandan rice

Halibut ***

Grilled halibut and in basil butter braised lobster served with penne stuffed with sweet pepper

€ 27,50

Veal

Rosé cooked veal with fried croquettes of sweetbread, served with baked anise mushrooms, asparagus, aster and a sauce of smoked almonds

Lamb****

Pink roasted Dutch lamb rack, cassoulet of white beans with lemon and honey marinated tomatoes served with a side salad of candied lamb's tongue

€ 33,50

Asparagus

Dutch white asparagus with braised spinach mixed with a Hollandaise sauce, poached egg, crispy potato and glazed mini carrots and turnip

Desserts

Cheese

Selection of Dutch farmhouse cheeses from Fromagerie l'Amuse served from our trolley with home made banana bread

'crêpes Suzette'

Tart of 'crêpes Suzette' with a calvados crème fraiche and vanilla ice cream

Valrhona

Croquettes of pure Valrhona Manjari chocolate with mousse of white chocolate, compote of pine apple and a granite of kalamansi

Lemon pie

"Lemon pie" with roasted meringue and a fresh sorbet of farmers' yoghurt and cherries

Grapefruit

Caramelized flan of red grapefruit with a tarragon parfait and compote of carrots and ginger

Home made ice cream and sorbets

Vanilla ice cream, buttermilk sorbet, mango sorbet and berries sorbet

dessert € 9,50 / cheese € 12,50

3-course menu € 42,50

4- course menu € 49,50

A la carte price: starter € 12,50 / soup € 8,50 / main course € 25,00 / dessert € 9,50 / cheese € 12,50

Courses on the a la carte menu with a * can also be chosen in combination with the 3 or 4 course menu.

* € 2,50 supplement

** € 4,50 supplement

*** € 5,50 supplement

**** € 7,50 supplement

De Kersentuin specialities à la carte

Starters

Scallops

Fried scallops with a compote of red onion and a crispy cannelloni of cabbage and Parmesan cheese

€ 23,50

Oysters

Half a dozen Gillardeau oysters served with lemon, red wine vinegar and shallots

€ 22,50 (1/2 dozen)

Main courses

Asperges a la flamande

Dutch white asparagus with organic ham, melted butter and a free range egg and boiled potato with chopped parsley

€ 26,50

Tournedos Rossini

Beef steak with brioche bread crouton, fried goose liver, shaved truffles and Madeira jus

€ 36,50

Three course menu

Marinated salmon with a warm vongole and a rouleau of squid pasta

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Rose veal steak topped with a herb crust, mashed Opperdoeze Ronde, marbré of string beans and tomato, marinated Enoki and stewed turnip served with a sauce of basil and pickled lemon

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Strawberries Romanoff, strawberry sorbet, crunchy strawberries and a tomouce of strawberry and chechuan pepper

Three course menu € 39,50

Three glasses of wine € 26,50

House rules

You can order for up to 8 people from this menu, more people can be considered.

Please ensure your telephone is in the 'silent' mode.

Thank you for your cooperation.