

STARTERS

Cod € 12,50

Slowly cooked – tomato – capers - eel
Chardonnay Unwooded – Boschendal – South Africa € 6,50

Salmon € 17,50

Seared – celeriac - bacon – truffle – Parmesan cheese – beurre Blanc of lime
Grüner Veltliner - Leo Hillinger – Austria € 7,00

Scalops € 23,50

Hand picked – red onion - cabbage – Parmesan cheese
Chardonnay – Bonterra – USA € 9,50

Lobster € 22,50

Candied - perfumed sushi rice – yuzu - foam of olive oil
Riesling – Herrgottsacker – Germany € 8,50

Quail € 12,50

Poached filet – crispy bacon – quail egg - caramelized onion
Chardonnay – Viu Manent – Chili € 5,50

Foie gras € 23,50

Fried – black pudding - pear – vanilla - bitter lettuce
Gewürztraminer Réserve – Trimbach – Elzas € 8,50

Oysters (½ dozen) € 24,50

Gillardeau oysters - lemon – red wine vinegar – shallots
Chablis - William Fèvre – France € 9,50

Celeriac € 12,50

Flan - mushrooms – chestnut tempura
Macabeo Chardonnay - Mas Oliveras – Catalunya – Spain € 4,75

Soup

Parsnip € 8,50

Crème soup – roasted walnuts - rorippa
Chardonnay – Viu Manent – Chili € 5,50

Game € 8,50

Clear broth - mousseline of game - orange – pistachio
Malbec – Viu Manent – Chili € 5,95



Main courses

Curry € 25,00

Giant prawns - bokchoi – spring onion - coriander – pandan rice
Gewürztraminer Réserve – Trimbach – Elzas € 8,50

Turbot € 33,50

Wrapped in a crepinette of Portobello – endive - Jerusalem artichoke – veal jus
Also to order without crepinette and veal jus
Chardonnay – Bonterra – USA € 9,50

North sea soul € 52,50

Soul - fried – potatoes - salad
Chardonnay – Bonterra – USA € 9,50

Duck € 27,50

Duck breast – ravioli of it's leg – gnocchi – sauerkraut - apple – star anise sauce
Please be aware there could still be shrapnel present in game dishes
Pinot Noir – Markowitsch – Austria € 9,50

Venison € 25,00

Roasted – sausage of venison - turnip – quince - sauce of Jamaica pepper
Please be aware there could still be shrapnel present in game dishes
Montepulciano – Abruzzen – Italy € 7,00

Tournedos Rossini € 33,50

Tournedos – Madeira sauce – foie gras – fried potatoes – salad
Zinfandel – Bonterra – USA € 8,50

Risotto of porcini € 25,00

Risotto – fried egg – boletes – beetroot – smoked celeriac – spring onion - sauce of Parmesan cheese
Malbec – Viu Manent – Chili € 5,95

Four course menu € 39,50

Home marinated salmon with pickled cucumber, feta cheese and a lobster springrol

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Chef's surprise

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Roasted venison with a homemade sausage of venison, sauerkraut, spicy cranberries, potatoes with almond and a juniper sauce

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Warm chocolate cake with cinnamon and cardamom with a cream of pear and vanilla ice cream

Four glasses of wine € 20,50

