

Starters

Burrata 16

Burrata | pumpkin | almond | pomegranate

Celeriac 16

Celeriac | beech mushrooms | black garlic | hazelnut

Sea bass 17

Marinated sea bass | beetroot | horseradish | dill | capers

Oranjehoen 16

Rillettes | caramelised onions | brioche

Wild boar 17

Braised wild boar cheek | parsnip | quince

Soups

Lentil 11

Red lentils | garam masala | crème fraîche

Zwolle Mustard 11

Zwolle mustard | apple | spring onion

Poké bowls & salads

Salmon poké bowl 22

Smoked salmon | avocado | wakame | sesame | soybeans | wasabi

Avocado poké bowl 21

Avocado | wakame | sesame dressing | mango | soybeans | sesame

Duck poké bowl 22

Crispy duck | avocado | wakame | soybeans | sriracha | sesame

Carpaccio salad 19

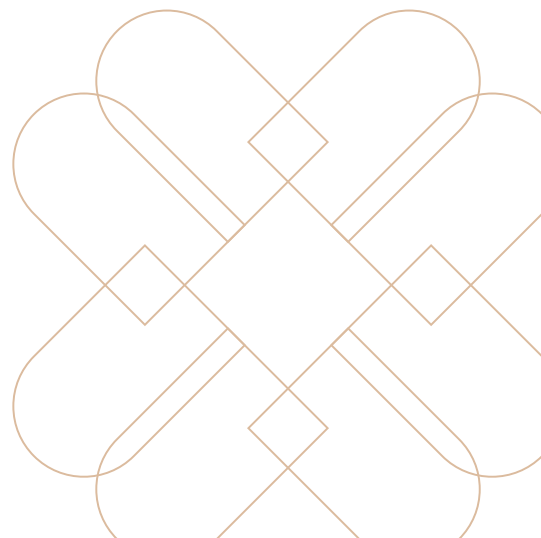
Beef carpaccio | little gem | truffle mayonnaise | Parmesan cheese | rocket | pine nuts

Goat's cheese salad 19

Gratinated goat's cheese | little gem | caramelised walnuts | honey

 Vegan  Vegetarian  Conscious Bilderberg

Do you have a food allergy or intolerance? Please inform our staff.



Seasonal special

Venison 27.50

Venison stew | red cabbage | potato mousseline

Main courses

Ravioli 26

Porcini mushrooms | rocket | Parmesan cheese

Pumpkin 24

Green curry | pumpkin | coriander | basmati rice

Duck 26

Confit duck leg | sauerkraut | truffle jus

Veal 32

Grilled veal entrecôte | shiitake | truffle potato

Sea bream 28

Pan-fried sea bream fillet | risotto | lobster bisque

Chef's surprise menu 49 | 59 | 66

Be surprised by our kitchen brigade with a 3-, 4-, or 5-course menu

Desserts

Hazelnuts 12

Hazelnut parfait | dark chocolate mousse | figs

Poached pear 12

Cheesecake trifle | poached pears | cinnamon ice cream

Mango 12

Mango crèmeux | macaron | mango sorbet

Cheese 18

A selection of cheeses from our local cheesemonger
“Harry de Smaakspecialist”

