

Chef's menu

2-course surprise menu 39,50

3-course surprise menu 49,50

Starters



Chicory 16,50

Roquefort | Fig bread croutons | Mustard dressing



Celery Salad 16,50

Remoulade sauce | Truffle mimosa egg | Smoked almonds

Prawns 17,50

Pan-fried | Aioli | Sweet potato tataki

Smoked Salmon 17,50

Crispy capers | Horseradish mayonnaise

MRIJ Steak Tartare 17,50

Brioche from Vlaamsch Broodhuys

Vitello Tonnato 17,50

Veal carpaccio | Tuna mayonnaise | Roasted pumpkin seed | Parmesan cheese

Soups



Onion Soup 12,50

Baguette from Vlaamsch Broodhuys | Aged cheese from the Floating Farm

Lobster Bisque 12,50

Rouille | Watercress | Brioche toast

Main course



Ravioli 27,50

Ravioli spinach | Ricotta | Puttanesca sauce



Gnocchi 27,50

Porcini mushrooms | Sage butter

Seabass Fillet 29,50

Pan-seared | Steamed vegetables | Beurre blanc

Salmon Fillet 32,50

Tagliatelle | mussels from 'Zeeland' | Roasted asparagus

Coq au Vin 32,50

Chicken leg | La Ratte potato | Glazed carrot

Entrecôte 32,50

Steamed potatoes | Roasted vegetables | Herb butter

Side dishes

Fresh fries 4,50

Salad with herb-dressing 4,50

Dessert

Baba au Rhum 12,50

Rhubarb | Roasted almonds | Blood orange sorbet

Crème Brûlée 12,50

Vanilla ice cream

Chocolate Mousse 12,50

White chocolate ice cream | Espresso crunch

Cheese Assortment 12,50

Assortment of cheese | Fig and hazelnut bread