

Starters



Chicory 16,50

Roquefort | pear | walnut | mustard-dressing



Salad Nicoise 16,50

Plant based Nicoise | capers | croutons

Grayfish 17,50

Grayfish tartare | lemon-mayonnaise

Gravad lachs 17,50

Grilled asparagus | lime-dressing

MRIJ-Steak tartare 17,50

Steak tartare of MRIJ-beef

Soups

Bisque 12,50

Lobster Bisque | rouille | old cheese from the Floating Farm | brioche toast

“Oranjehoen” 12,50

Chicken broth | herb-omelet

Main course



Ravioli 27,50

Ravioli spinach | ricotta | roasted plum-tomato | sage-butter

Cod 29,50

Cod loin | beurre blanc

Baby Sole 32,50

Baby Sole " Meuniere "

Oranjehoen 32,50

Chicken in Riesling-sauce | potato-mousseline

Entrecôte 32,50

Beurre Café de Paris

Side dishes

Fresh frites 5,00

Salad with herb-dressing 5,00

Haricots verts au beurre 5,00

Dessert

Dame Blanche 12,50

Vanilla ice | whipped cream | chocolate sauce

Crème brûlée 12,50

Glace a la vanilla

Bavarois 12,50

Meringue

Cheese 12,50

Assortment of cheese | figs hazelnut-bread

Chef's menu

2-course surprise menu 39,50

3-course surprise menu 49,50