

Starters

Tasting menu 19,50 p.p.

Chef's selection | minimum of 2 people

Burrata 14,50

Fresh burrata | roasted cherry tomatoes | basil oil | smoked almond crumble

Cucumber 14,50

Roasted cucumber | watermelon | feta | yogurt-dill

Duck 16,50

Smoked duck breast | beetroot | dried figs | date-balsamic dressing

Veal 15,50

Carpaccio of pasture-raised veal | Amsterdam pickles
pesto mayonnaise | crispy bacon crumble

Salmon 17,50

Salmon tartare | avocado | tempura seaweed | wasabi topping

Sea bass 18,50

Cured sea bass | marinated cucumber | trout caviar | horseradish cream

Soups

Zucchini 9,50

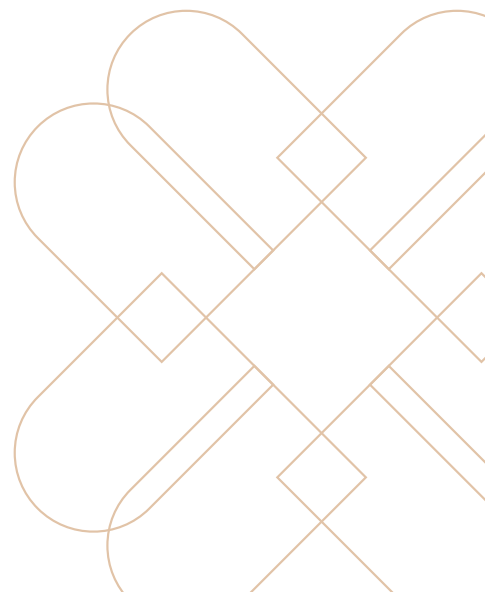
Creamy zucchini soup | Granny Smith apple | feta | brioche

Soup of the day 9,50

With matching garnishes

 Vegan  Vegetarian  Conscious Bilderberg

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



Main courses

Tasting menu 32,50 p.p.

Chef's selection | minimum of 2 people

 **Bell pepper** 24,50
Roasted bell pepper | spiced couscous | halloumi | mint

 **Ravioli** 24,50
Garden peas | mozzarella | gremolata | tomato-basil

 **Catch of the day** 27,50
With matching garnishes

Salmon 27,50
Salmon fillet | curried vegetables | coconut cream

 **'Oranجهoen' chicken** 28,50
Suprême | fettuccine | shiitake cream sauce

Pasture-raised beef 29,50
Flank steak | grilled vegetables | chimichurri

Side dishes

  **Green salad or seasonal vegetables** 4,50
From the season

 **Rustic fries** 4,50
Thick-cut artisan fries | mayonnaise
+ Truffle mayonnaise & Parmesan cheese – €2.50 supplement

Desserts

 **Heideborgh dessert** 10,50
Dutch strawberries | vanilla ice cream | sabayon espuma

Lemon 10,50
Charlotte biscuit | lemon sorbet | meringue

Banana 10,50
Rum syrup | Bastogne biscuit | dark chocolate

 **Cheese platter** 15,50
Selection of 5 Dutch cheeses | fig-almond bread
apricot and cumin jam

