

Starters

Burrata 16

Burrata | vine tomatoes | salsa verde | green asparagus

Avocado 16

Avocado | hummus | spices | red chilli | pomegranate

Sea bream 18

Seared sea bream | lime | trout roe | herb oil

Carpaccio 16

Beef | rocket | Parmesan | Zwolle mustard | pine nuts

Pork belly 18

Slow-cooked Livar pork belly | carrot | honey | gravy

Soups

Asparagus 11

Asparagus | cooked Livar ham | green herbs | egg

Zwolle mustard 11 2

Zwolle mustard | apple | spring onion

Poké bowls & salads

Salmon poké bowl 23

Smoked salmon | avocado | wakame | sesame | soya beans | wasabi

Tofu poké bowl 21

Avocado | wakame | sesame dressing | mango | soya beans | tofu

Chicken poké bowl 22

Crispy chicken | avocado | wakame | soya beans | sriracha

Caesar salad 19

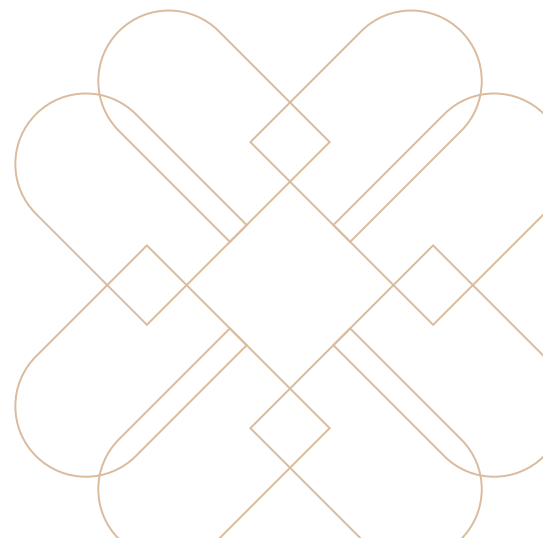
Oranjehoen chicken | little gem | anchovies | Parmesan cheese | croutons

Goat's cheese salad 19

Gratinated goat cheese | little gem | caramelised walnuts | honey

 Vegan  Vegetarian  Conscious Bilderberg

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



Seasonal special

Asparagus 35

Asparagus à la Flamande | cooked Livar ham | egg | butter | potatoes | parsley

Main courses

Ravioli 26

Broad beans | mozzarella | rocket | basil

Strudel 25

Spinach | potato | feta | sesame | leek oil

Oranjehoen 26

Pan-fried Oranjehoen chicken breast | pearl barley | beetroot | poultry gravy

Beef 39

Grilled dry-aged entrecôte | herb crust | port gravy

Sea bass 28

Pan-fried sea bass fillet | lobster bisque

Chef's menu 49 / 59 / 66

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

Desserts

Lime 12

Limoncello mousse | lemon crèmeux | Italian meringue

Chocolate & raspberry 12

Chocolate cake | raspberry cream | dark chocolate

Mango 12

Cheesecake | passion fruit | Bastogne biscuit

Cheese 18

A selection from the cheese market of our local cheesemonger Harry de Smaakspecialist

