Starters

Game terrine *24*
Pheasant | Armagnac | brioche | Canisius apple syrup

King prawn tartare *21*
King prawn | cauliflower purée | green apple | roasted hazelnut

Beetroot tataki *18,50*
Dry-aged beetroot | sesame | soy dressing

Steak tartare *22,50*
Maas-Rijn-IJssel beef | egg yolk cream | pickled vegetables | Parmesan crisp

Intermediate courses

Porcini ravioli *18,50*
Porcini mushrooms | white truffle | sage butter

Winter carrot soup *12*
Dry-aged carrot | ginger | spring onion

Coquilles Saint-Jacques *21*
Scallops | celeriac purée | samphire

Chef's menu

Chef's surprise menu

3-course menu of the day *49*

4-course menu of the day *59*

5-course menu of the day *69*

Main courses

Entrecôte *37,50*
Chimichurri | sweet potato purée

Catch of the day *29,50*
Beurre noisette | lemon

Orange corn-fed chicken *27,50*
Sous-vide cooked | Madeira jus | wild mushroom

Celeriac steak *24*
Salsa verde | hazelnut

Seasonal specialty

Braised venison *27,50*
Red cabbage | potato mousseline

Side dishes

Skin-on fries *5*
Rosemary salt | mayonnaise

Green salad *5*
Classic vinaigrette

Desserts

Chocolate trio *14*
Three types of chocolate | almond sponge | crumble | gold leaf

Tiramisu *14*
Ladyfingers | mascarpone | coffee

Raspberry bavarois *14*
Raspberry | chocolate-almond sponge | pistachio

Cheese selection *19*
Selection of local cheeses | quince jelly | walnut bread