

The PARK

WELCOME AT RESTAURANT THE PARK

Taste, share, enjoy & create new moments of happiness

We proudly present our new menu; you will taste
contemporary dishes from classic origin:
Globally oriented and inspired locally

Please enjoy

Mark Heuvelman - Chef de Cuisine
Robbert Vlak- Maître



THE PARK CLASSICS

Smoked salmon Egg salad capers toast	17,50
Lobster bisque Crème fraîche chives	17,75
MRIJ sirloin steak Grilled pommes Pont Neuf béarnaise	32,50



Vegetarian 

If you have any questions about allergens or special diets,
please ask one of our restaurant staff.

STARTERS

Salad "THE PARK" 	16,50
Poached egg tomato shallot pickles potato	
Dutch Burrata 	16,50
King oyster rocket red onion truffle honey	
Octopus	17,00
Green egg tonkatsu watermelon	
Pheasant pâté	17,50
Corn celeriac cranberry compote	

MAIN COURSES

Cauliflower 	26,00
Pearl barley hazelnut grapes puffed vegetables sauce	
Pasta 	25,00
Spinach Dutch ricotta Parmesan cheese	
Lemon sole	31,50
Grilled brandade confit leek Hollandaise sauce	
Deer	32,50
Red cabbage rendang potato	

DESSERTS

Peanut butter floor <i>'inspired by Boijmans van Beuningen'</i>	12,50
Peanut brownie banana	
Pear	12,50
Poached millefeuille almond ice cream salted caramel	
Cheeses from "Het Kaasatelier"	3,50 p/st.
Compose your own personally selection Fresh, young and matured	

MENU

3 COURSES MENU THE PARK	42,50
4 COURSES MENU THE PARK	55,00
5 COURSES MENU THE PARK	65,00