

## MENU

### VARYING 3 COURSE MENU

Upon request this menu can be served within 90 min.

Dietary exceptions will be accommodated when possible.

MENU 69

WINE 32.5

ALL-IN (excl. aperitif)

MENU INCL WINE - WATER - COFFEE 109

MENUS ONLY SERVED PER TABLE

WINE PAIRING BY THE GLASS 10.5

**PREMIUM** WINE PAIRING BY THE GLASS between 17 and 55

MOCKTAIL TO MATCH 9.75

UNLIMITED STILL OR SPARKLING WATER p.p. 5

## 3 COURSE ONE MENU

Tartelette, brussels sprouts....

Polenta, pumpkin....

Leek, mustard....

Jerusalem artichoke, yeast....

Sourdough bread, farmer's butter, 'Zeeuwsche Zoute'....

### HEREFORD BEEF & DUTCH SHRIMP

Potato, tomato, green herbs

### VEAL TENDERLOIN

Roasted onion, parsnip, mushroom

### FIGS FROM OUR GARDEN

Yogurt, fresh bay leaf

### ONE EXTRAS

SHAVED FOIE ROYALE

Supplement 25 p.p.

CHEESE ASSORTMENT

25 p.p. or instead of dessert 12.5 p.p.

**JRE**