

Starters

Caesar salade

Classic salad of crispy Romaine lettuce mixed with an anchovy dressing, garnished with a bread crouton, a quails egg and Parmesan cheese.

Chicken supplement + 5.00

Salmon cocktail

A classic starter of poached salmon with a cognac sauce and crispy onions.

Carpaccio + 2.50

Thinly sliced raw beef tenderloin garnished with Parmesan cheese, sunflower seeds, truffle sauce and salad.

Oysters

Two Zeeland creuse oysters, served natural or with shallot vinaigrette.

Supplement per additional oyster + €3.75

Autumn palette

Sautéed mushrooms and wild mushrooms with a hint of truffle cream and a fresh gremolata of parsley, garlic and lemon.

Soups

Tomato

Traditionally with basil, served with or without meatballs.

Oxtail

Double-extracted oxtail consommé with a garnish of petite vegetables.

Soup of the day

Your host or hostess will be pleased to inform you which soup is being served today.

Main courses

Provençal

Oven-baked zucchini filled with vegetable ratatouille, served with a spicy roasted pepper sauce.

Risotto

A savoury, creamy preparation of Italian Arborio rice, prepared with carrot, butter and Parmesan cheese, finished with a crisp of dried vegetable chips.

Ravioli

Ravioli filled with pumpkin, served with a garden herb sauce, micro cress from our own greenhouse, and a crispy cheese tuile.

Plaice

Butter-fried fillet, served with potato mousseline and mixed vegetables.

Fish of the day

Your host or hostess will be pleased to inform you which fish is being served today and how it is prepared.

Schnitzel

Our classic lightly breaded pork fillet with potato wedges and mixed vegetables.

Served plain or with choice of pepper or mushroom sauce.

Venison

Pan-fried venison steaks on a creamy potato and parsnip purée, served with an aromatic raisin jus.

Wagyu picanha + 9.50

Grilled beef with distinctive fat marbling, served with roasted potatoes, vegetables, and a fresh chimichurri sauce.

Dish of the day

Ask our staff about the dish of the day.

Desserts

Dame Blanche

Our vanilla ice-cream classic in a modern twist of hot chocolate sauce finished with white chocolate chunks and whipped cream.

Affogato

An Italian classic of vanilla ice cream, topped with hot espresso.

Crème Catalana

Spanish custard with a layer of caramelised cane sugar, lemon and a hint of cinnamon, served with chocolate ice cream.

Friandises

With a delicious cup of coffee or tea.

Range of cheeses + 6.00

Five types of cheese presented with traditional garnishes such as walnuts, grapes and fruit loaf.

