

Suggestions of the chef

Aperitif

Pornstar Martini: Absolut vodka, vanille extract, pulco, sugar, passion fruit	€11,50
Moscow mule: absolut vodka, ginger beer, pulco	€10,50
Saffron gin: aroma of orange and mandarin	€12,50

Starters

Butternutsoup: with koriander, coconut milk and smoked salmon.	€9,50
Salmon tartar: with seaweed, cucumber, granny smith apple and toast	€16,50
Sautéed scallops with celeriac cream, apple capers and brown butter.	€17,50

Main courses

Lamb fillet in herb crust, served with broccoli, daikon, carrot, and lamb jus, accompanied by gratin dauphinois.	€31,50
Veal escalope: served with lemon-butter sauce, green asparagus, and mashed potatoes.	€26,50
Skrei (young cod): served with green asparagus, leeks, lobster sauce, Parma ham, and mashed potatoes.	€31,50
Eel in 'green sauce': served with boiled potatoes	€33,50
Surf and turf: featuring filet mignon and tiger prawns served with green asparagus, leeks, lobster sauce, and gratin dauphinois.	€32,50
Stuffed chicken: stuffed with mozzarella, sun-dried tomatoes, and basil, served with Parma ham, mushrooms, zucchini, cognac sauce, and boiled potatoes.	€28,50
Braised fennel (vegetarian): served with broccoli, daikon, and carrot, roasted vegetable jus, and mashed potatoes.	€24,50

Desserts

Hazelnut mousse and coulis: served with lemon crumble and cream.	€10,50
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Menu €54

Salmon tartar		Sautéed scallops
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Lamb fillet		Skrei (young cod)
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Chocolate lava cake		Hazelnut mousse and coulis