Suggestions of the chef

Aperitifs

One night in Tokio: Captain Morgan/ campari/ lemoen/ suger/ pineapple juice €11,50

Aviation American Gin: aromas of juniper, coriander, cardamom aniseed and citrus €12,50

Starters

Oysters natural per pcs €4,50

Butternut soup: coriander/coconut/smoked salmon €10,50

Duo of wild paté: chicory & onion jam/ fig/ nuts/ toast €16,50

Venison carpaccio: truffel tapenade/ hazelnut/ Grana Panano/ arugula/ balsamico cream €16,60

Baked scallops: celeriac/ parma ham/ applejack/ burnt butter €17,50

Main course

Venison fillet: poivrade sauce/chicory/ celeriac/ apple/ cranberries/wild mushrooms/ croquettes €35,50

Pheasant fillet: cognac sauce/ wild mushrooms/ green cabbage with apple & bacon/ croquettes €33,50

Duo of venison & pheasant: chicory/ wild mushrooms/ green cabbage with bacon/apple/ cranberries/croquets €37,50

Venison & wild boar stew: wine-poached peer/ winter vegetables/ croquettes €32,50

Cod fillet: white wine sauce with cappers and cherry tomato/ zucchini/ spinach/ mashed potatoes €32,50

Chicken tikka masala: prepared on a traditional way, served with rice €28,50

Eel in green herbs sauce with fries €36,50

Stuffed chicken: mozzarella/ sun-dried tomato/ Serrano ham/basil/ mushrooms/ zucchini/ cognac sauce/ croquettes €28,50

Wild mushrooms risotto (veggie) with green asparagus broccoli and daikon €25,50

Dessert

Stewed and baked pear with vanilla ice cream, chocolate sauce and cold sabayon €11,50

Menu €57,00

Baked scallops: celeriac/ parma ham/ applejack/ burnt butter
or
Venison carpaccio: truffel tapenade/ hazelnut/ Grana Panano/ arugula/ balsamico cream

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Cod fillet: white wine sauce with cappers and cherry tomato/ zucchini/ spinach/ mashed potatoes
or
Pheasant fillet: cognac sauce/ wild mushrooms/ green cabbage with apple & bacon/ croquettes

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Stewed and baked pear with vanilla ice cream, chocolate sauce and cold sabayon
or
Moelleux from chocolate with vanilla ice