STARTERS

Bread is served with all starters.

Carpaccio • 14,5
Truffle cream • Parmesan cheese • olive oil • pine nuts

Duck liver terrine • 16,5
Optional: Iberico ham + €6
Served with brioche • apricot • balsamic vinegar

Scallops • 17,95
2 pcs. • Cauliflower • beurre noisette • mushrooms • hazelnut • cassava

Duck Tataki • 15,5
Wild duck breast• hoisin • orange • papaya • crispy noodles

Pork belly • 13,5
Oriental marinade • aubergine • vadouvan • radish • cucumber

Tuna tartare • 13,95
Fried rice • sriracha mayonnaise • shiso leaf • mini cucumber • sushi vinegar

Fine de Claire n°000 oysters • 10,75 / 18,75
3 or 6 pcs • sambaizu • lemon • lime

Avocado • 13,5
Vegan
Avocado • melouse onion • lovage cream • couscous

Arancini • 12,5
Vegan possible
Parmesan cheese • green peas • tuile • beech mushrooms • ricotta • avocado

Escargots • 13,95
6 pcs • Slow-cooked escargots • herb butter • parsley

SIDE DISHES

Oma's salad • 3,5
Little Gem lettuce • cucumber • egg • house dressing

Risotto verde • 6
Green peas • Parmesan cheese • pine nuts

N'duja-glazed carrots • 6,5
Glazed carrots with 'nduja

Truffle fries • 6,5

Fries • 4,5

Seasonal vegetables • 6,75
Seasonal vegetables

Sourdough roll • 4,5
Olive oil • salted butter • Maldon sea salt

MAIN COURSES

Corn-fed chicken • 23,75
Porcini mushroom sauce • mushroom risotto • sweet potato • Seasonal vegetables

Tournedos • 35,75 (*Package price + 7)*
Optional: surf & turf (prawn) +€6,50 or foie gras +€6,75
Truffle risotto • lemon and thyme jus • seasonal vegetables

Confit de Canard • 27,5
Entenkeule • Red port sauce • homemade rösti • sauerkraut • pumpkin purée

Cod • 27,75
Lentils • beurre noisette • hazelnut • Dutch brown shrimp • bell pepper- garlic sauce

Prawn & 'nduja pasta • 25,95
Linguine • zucchini • spring onion • mascarpone • Parmesan cheese

Gnocchi • 21,75
Vegan
Pumpkin • vegan feta • mushrooms • pumpkin seeds

Sea bass & octopus • 25,5
Garlic potato mousseline • herb oil • chorizo • Taggiasca olives

Venison • 30,95
Venison stew • gingerbread sauce • red cabbage • potato mousseline

Chicken thigh satay • 23,5
Peanut sauce • atjar • prawn crackers

Cerise Smashed Burger • 22,5
Brioche • burger sauce • double bacon • cheddar • pickled onions • pickle • fries

Kimchi Burger • 21,5
Vegan
Oyster mushroom • Korean sticky sauce • coleslaw • sesame cucumber • vegan cheddar

Aubergine • 19,75
Vegan
Hoisin • sriracha • vadouvan crunch • pumpkin • nori

Should you have any questions regarding allergens, please ask a member of our staff.

DESSERTS

Tiramisu • 9,5
Bitter almond biscuits • amaretto • espresso • cocoa

Cerise Dame Blache • 11,5
Vanilla ice cream • chocolate sauce • whipped cream

Vegan French Toast • 9,75
Stewed pear • chocolate ganache • hazelnut • vegan vanilla ice cream

Mandarin Pavlova • 10,75
Mandarin curd • speculaas crumble • Bastogne biscuit ice cream

Cheese • 14,95 (*Package price + 3,5)*
Five types of cheese from 't Keesheukske • kletzen bread • syrup

Chocolate bonbons • 6
Four bonbons from de Pastorie

KIDS' MENU

Starters

Tomato soup • 5,25

Melon with Parma ham • 6,5

Main courses

Frikandel, chicken nuggets or croquette with fries • 8,5
Cucumber • tomato • apple sauce

Pasta with tomato sauce • 12,5

Small steak or white fish • 14,75
Carrot • bell pepper • fries

Kids' burger • 10,75
Ketchup • cucumber • tomato • fries • apple sauce

Desert

Kids' cup with vanilla ice cream • 5,75
Whipped cream • sprinkles