



STARTERS

DEER

SMOKED DEER HAM | CHUTNEY OF APPLE AND PEAR |

RAISIN BREAD CROUTONS

14,25

WILD PATÉ

PATÉ | CRANBERRY COMPOTE | BRIOCHE TOAST | LETTUCE

13,25



PUMPKIN

PUMPKIN SOUP | SOUR CREAM

7,25

MAIN COURSE

DUCK

DUCK BREAST | SAUERKRAUT | SAUCE OF ROSEMARY

25,50

DEER

DEERSTEAK | SAUCE OF HONEY AND THYME

27,50

HARE

HAREPEPPER | STEW

27,50

DESSERT

BAVAROIS OF STEWING PEAR

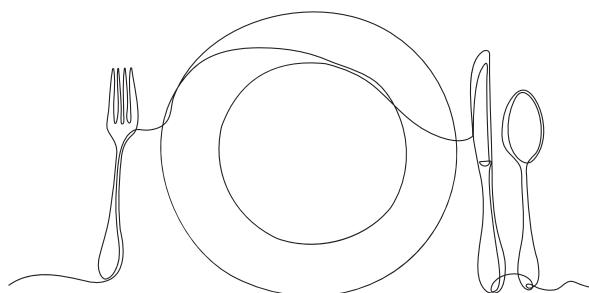
STEWPEAR | ICE OF CARMEL | CRUNCH OF SALTED CARMEL | WHIP CREAM

9,00

WARM APPLE STRUDEL

APPLE STRUDEL | ICE OF HAZELNOT | VANILLA SAUCE

9,00



GASTRONOMIC

CHEF'S MENU

BE SURPRISED BY OUR CHEF.

YOU CAN INDICATE WHETHER YOU WANTED A FISH OR MEAT

MAIN COURSE

4-COURSES

49,50

STARTER

INTERMEDIATE COURSE

MAIN COURSE

DESSERT

PAIRED WINE

ARRANGEMENT

22,50

5-COURSES

54,50

STARTER

INTERMEDIATE COURSE

SECOND INTERMEDIATE COURSE

MAIN COURSE

DESSERT

PAIRED WINE

ARRANGEMENT

25,50

COLD STARTERS

BEEF CARPACCIO

CURED BEEF | TRUFFLE MAYONNAISE | NUT MIX |

OLD AMSTERDAM CHEESE | ARUGULA

14,75 | XXL16,75

BEEF SAUSAGE

PICCALILLY MAYONNAISE | AMSTERDAM ONION | LETTUCE |

RED ONION | BRIOCHE TOAST

13,25

SALMON

SALMON TARTARE | RED ONION | DILL | SWEET-SOUR CUCUMBER

14,75

FISH DUO

GARLIC PRAWNS | SCALLOP | LEMON MAYONNAISE | WAKAME

15,50



CAPRESE SALAD

BUFFALO MOZZARELLA | TOMATO | BASIL | BALSAMIC GLAZE

12,50

TASTING PLATTER

4 VARIOUS STARTERS | FISH | MEAT

17,50

PORTION OF BREAD

VARIOUS ROLLS | HERB BUTTER | TAPENADE | AIOLI

6,75

WARM STARTERS



POMODORI TOMATO SOUP

TOMATOES | CREAM | FRESH HERBS

7,50

CLASSIC ONION SOUP

CARAMELIZED ONIONS | CHEESE CROUTON

8,00



DORDOGNE MUSHROOMS

FRIED | BEER BATTER | GARLIC SAUCE | GREEN SALAD

12,25

MAIN COURSES - MEAT

BEEF

TOURNEDOS | 200 GRAM | TRUFFLE BUTTER 38,00

PORK

PORK TENDERLOIN | WRAPPED IN BACON | HONEY-MUSTARD SAUCE 24,50

SPARERIBS

PORK | CHEF'S MARINADE | BBQ SAUCE 24,75 | XXL 27,25

SCHNITZEL

PORK | 250 GRAM | MUSHROOM CREAM SAUCE OR
BAKED ONION AND MUSHROOMS 24,50

VEAL

VEAL TENDERLOIN | 200 GRAM | STROGANOFFSAUS 28,50

MAIN COURSES FISH

SALMON

PAN-SEARED WITH SKIN | ZWOLLE MUSTARD SAUCE 26,50

COD

COATED WITH PESTO | WRAPPED IN PARMA HAM | ROASTED TOMATO 26,50

MAIN COURSES VEGETARIAN



TAGLIATELLE

PESTO | SUN-DRIED TOMATOES | ARUGULA | PINE NUTS 22,50



VEGETARIAN BURGER

BRIOCHE BUN | RED ONION | PICKLE | TOMATO CHUTNEY 22,50

DESSERTS

MONCHOU

MONCHOU CAKE | CHERRIES | VANILLA ICE CREAM 9,00

DAME BLANCHE

VANILLA ICE CREAM | WARM CHOCOLATE SAUCE | WHIPPED CREAM 9,00

ARRETJES CAKE

WHITE CHOCOLATE ICE CREAM | CARAMEL SAUCE | WHIPPED CREAM 9,00

PARFAIT

GINGERBREAD COOKIES | ALMOND PASTE | MALAGA ICE CREAM 9,00

CREME BRULEE

HAZELNUT PRALINE | WALNUT ICE CREAM 9,00

GRAND DESSERT

PARADE OF 5 DIFFERENT SMALL DESSERTS 12,75

SWEET BITES

PLATTER WITH 3 MINI DESSERTS

INCLUDES COFFEE, TEA, ESPRESSO, OR CAPPUCCINO 9,25

COFFEE MENU

COFFEE ZWAKENBERG

COFFEE OR TEA | FRIANDISES 5,75

TEAPOT

FRESH TEA | FRIANDISES 5,75

SPANISH KOFFIE

TIA MARIA 8,00

FRENCH KOFFIE

GRAND MARNIER 8,00

ITALIAN COFFEE

DISARONNO 8,00

IRISH COFFEE

JAMESON WHISKEY 8,00

COFFEE 43

LIQUEUR 43 8,00