

## Starters

Homemade farmersbread with several dips	€ 5,25
Salad with confit of duck leg, sweet and sour pumpkin, fried oyster mushroom and a lemon-thyme sauce	€ 9,50
Carpaccio of Black Angus beef with celeriac, "Gooisch Pikant" cheese and a truffle-mayonnaise	€ 9,50
Marinated salmon with a mash of zucchini and basil, tomato jelly and basil cress	€ 9,50
Salad with celeriac, fried mushrooms, truffle cheese and a truffle-balsamic vinaigrette	€ 8,50
Pumpkinsoup with roasted almonds and a herbs oil	€ 6,50
Bouillon of game with fine sliced vegetables and spring onion	€ 6,75

## Main courses

Grilled Albacore tuna steak with a fluffy bell pepper-tarragon butter	€ 22,50
Fried filet of Corvina served with olive oil, capers, lemon and dill	€ 19,50
Fried filet of halibut, gratinated with basil mayonnaise and finished with a coulis of pomodori tomato	€ 21,50

If you may have any food allergies, in which we need to be careful? Please do inform us.

Fried duck breast with a spicy Teriyaki sauce	€ 19,50
Fried steak of venison served with rich game gravy, finished with chocolate	€ 24,50
Leg of rabbit stewed in Belgian blond beer, the sauce is finished with cream and mustard	€ 19,50
Fried medaillons of veal with Parmaham and sage, served with a Marsala sauce	€ 21,50
Pasta with fried mushrooms, spinach and Parmesan cheese	€ 18,50
Fried risotto tartlets with zucchini, sun-dried tomato and mozzarella, served with a basil mayonnaise	€ 18,50

All main courses are being served with French fries, mayonnaise and salad  
(with exception of the pasta dishes)

## Desserts

Smooth chocolate-dade brownie with pecan nuts, caramelfudge and a walnut ice cream	€ 8,25
Parfait of white chocolate with stewed pear and a winter merengue	€ 8,25
Plum-cinnamon tartlet with spiced biscuit crumbs, cream and vanilla ice cream	€ 8,25
Crème brulée of orange with a crème of Grand Marnier and pistachio ice cream	€ 8,25
Assortment of Dutch and international cheeses served with roasted fig-bread and apple syrup	€ 12,50
Coffee with homemade sweets	€ 4,50

If you may have any food allergies, in which we need to be careful? Please do inform us.