

STARTERS

Pumpkin soup with crème fraîche and almond dukkah (slightly spicy) ⑤	8,75
Caesar salad with anchovies, Grana Padano and poached egg (chicken +2,-)	12,50
Carpaccio (loin) with truffle dressing and Grana Padano	11,25
Jamon Ibérico de Bellota	14,75
Tuna ceviche with wasabi mayonnaise, watercress salad with radish, pomegranate, cucumber and crispy seaweed	12,25
Fried softshell crab with seaweed salad and yuzu mayonnaise	12,50
Smoked salmon (Bawykov and Norwegian) with crème fraîche and blini's	12,50
Ravioli with truffle and Grana Padano (7 or 12 pieces) ⑤	11,75 / 16,75

MAIN COURSES

Rib eye (MRIJ-beef) béarnaise with french fries and salad	22,50
Steak tartare with french fries and salad	20,25
Hamburger with bacon, cheddar, jalapeño pickle and french fries	17,75
Fried guinea fowl supreme with mustard-orange gravy, creamy sauerkraut, potato puree and crisps of Jerusalem artichoke	22,50
Grilled tuna and shrimp tempura with tomato-buttersauce, saffron risotto, samphire and fried spinach	23,50
Grilled sea bass with lemon confit, salsa verde, spicy couscous and grilled vegetables	23,50
Lentil burger with dried tomato, pickle of fennel and vadouvan mayonnaise ⑤	17,25
Fattoush with grilled vegetables, chickpeas, radish, pomegranate and flatbread ⑤	11,75 / 17,00

FRUITS DE MER

Half a dozen Creuses (Zeeland)	17,50	King crab with lemon mayonnaise	32,50
Half a dozen Fines de Claires (Bretagne)	18,50		

DESSERTS

Espresso Martini Espresso, kahlua, wodka, crème de cacao	10,75	Chocolate truffles (2 pieces) from Café Restaurant Amsterdam	3,25
Chocolate mousse with blood orange ice cream, orange gel and crunchy white chocolate	8,50	Ice cream Mango, lemon, raspberry (sorbet) Vanilla, malaga, chocolate	from 3,00
Merengue with hazelnut mousse, poached pear and caramel-cinnamon sauce	8,25	Colonel Lemon ice cream with wodka	8,25
Cheesecake from Holtkamp	5,25	Affogato	4,75
Vegan chocolate coconut cake with raspberry ice cream and almond	6,75	Vanilla ice cream, espresso, whipped cream	