STARTERS

BRIOCHE 6.50

Olive Oil | Anchovy Butter

COPPA DI PARMA 14.50

SPANISH SARDINES 11.50

From the tin | Toast | Pickles | Salted Butter

Zeeland Creuses No. 3 (Netherlands)

3 pcs: 12.50 | 6 pcs: 25 | 9 pcs: 35 | 12 pcs: 42.50

Rockefeller Oysters No. 3 (Netherlands)

Spinach | Hollandaise | 3 pcs: 14 | 6 pcs: 27.50 | 9 pcs: 39 | 12 pcs: 50

TUNA TARTARE 18.50

Brioche | Pickled Daikon | Salmon Caviar | Kimchi Cream | Spring Onion | Sesame | Furikake

STEAK TARTARE (100 g) 16

Seasoned Tenderloin | Soft-Cooked Egg Yolk | Crispy Potato Bits | Parmesan Crisp | Mustard Caviar | Parsley Mayonnaise

MARINATED SALMON 15.50

In Red Beet & Gin | Green Pea Purée | Horseradish Cream | Pickled Yellow Beet

CARPACCIO 15.50

Cured & Lightly Smoked | Pine Nuts | Rocket | Parmesan | Chives | Truffle Mayonnaise

BOUILLABAISSE 19.50

Catch of the Day | Mussels | Crouton with Rouille

COARSE MUSTARD SOUP 11.50

Creamy | Garlic Croutons | Tarragon Oil | Chives

BURRATA 16.50

Persimmon | Pomegranate | Roasted Pine Nuts | Alfalfa | Radish | Pistou

ROASTED AUBERGINE 14.50

Carpaccio | Lemon Tahini Yoghurt | Chermoula | Parmesan | Pine Nuts | Pomegranate | Rocket

SCALLOP & BLOOD SAUSAGE 19

Cauliflower Cream | Pickled Romanesco | Spicy Paprika Mayonnaise | Afilla Cress

SLOW-COOKED PORK BELLY 18

Red Cabbage Mousseline | ’Nduja Beurre Blanc | Apple Salsa | Garden Cress

CHEF’S STARTER OF THE DAY

Market Price — Our team will gladly tell you more about today’s starter!

MAIN COURSES – FISH

PASTA KING PRAWNS 27

Linguine | Lemon | Parsley | Mussels | Cockles | Dried Cherry Tomato | Anchovy & Red Pepper Cream Sauce

SOLE (SLIPTONGEN) 31

3 Pieces | Little Gem | Chives | Roasted Tomato | Remoulade Sauce | Fresh Fries

PAN-FRIED PIKE-PERCH 27

Confit Sauerkraut with Diced Potato | XO Beurre Blanc | Celeriac Mousseline

FRIED HADDOCK 28.50

Creamy Camargue Rice | Fennel | Jerusalem Artichoke | Mussels | Clams | Bouillabaisse Sauce

SALAD MEDDENS 22

Scallop | Grilled Tuna | Prawn | Norwegian Shrimps | Mesclun | Sun-Dried Tomato | Spring Onion | Capers | Tuna Mayonnaise

CATCH OF THE DAY

Market Price — Our team will gladly tell you more about the fish of the day!

MAIN COURSES – NOT FISH

STEAK TARTARE (150 g) 24

Seasoned Tenderloin | Soft-Cooked Egg Yolk | Crispy Potato Bits | Parmesan Crisp | Mustard Caviar | Parsley Mayonnaise | Fries from Zuyd

RISOTTO PORCINI 25

Cavolo Nero | Poached Egg | Dried Tomatoes | Pomegranate | Bread Crumble | Red Pepper | Lemon Zest

VENISON STEAK 32.50

Stewed Pear | Pommes Fondant | Savoy Cabbage filled with Venison Stew | Morel Jus

GNOCCHI ‘STRANGOLAPRETTI’ 23.50

Peperoncino Tomato Sauce | Fresh Salad of Fennel & Chives | Orange Dressing

ENTRECÔTE 28.50

Potato Mousseline | Fried King Bolete | Pickled Yellow Beet | Pepper Sauce

SIDES

Fries from Zuyd 6

Mayonnaise

Sweet Potato Fries 7.50

Parmesan | Truffle Mayonnaise

Side Salad 5.50

Mesclun | Roasted Tomato | Chives | Capers | Pine Nuts | Mustard Vinaigrette

Roasted Aubergine 7

Miso Cream | Hazelnut | Cremoulata | Chives