
GROUP MENU

3- course menu € 32,50
choice of:

STARTERS

Rillette of salmon

with Dutch shrimp, cucumber and cream of chives

Roast beef of smoked tenderloin

with truffle potato, tatsoi and truffle mayonaise

Terrine of confit pheasant

with bacon, roasted chestnut cream, pesto of sprouts and crispy gingerbread

Blue cheese croquette

with rocket pesto, fig compote and a nutbread crostini

MAIN COURSES

Monkfish fillet

slowly cooked in curry oil, with crispy baked monk fish cheeks, salsify a la creme, mashed potato with roasted garlic en red wine gravy with mace

Combination of game

baked deer fillet, breadpudding of deer with marinated red cabbage and Pedro Ximenez gravy

Stuffed quail

with truffle, chicory braise in citrus, potato mousseline, confit duck
with a sauce of ginger and cranberry's

Baked feta

with slow cooked potatoes, eggplant caviar, roasted vine tomato and basil

DESSERTS

Coffee with friandises

(choice of: coffee, cappuccino, latte, espresso, tea and fresh mint tea)

Panna cotta of white chocolate and lavender

with pistachio ice cream

"Arretjescake"

with red fruit and mint compote and mandarin ice cream

European cheeses

with fig compote and raisin bread