

Platters are traditionally served cold with shallot vinaigrette, lemon mayonnaise, curried sauce, fries and salad

Kingcrab platter € 69,50
for two persons:
Kingcrab, crab, langoustines, prawns, Dutch schrimps, oysters and clams

Lobster platter € 69,50
for two persons:
Lobster, crab, langoustines, prawns, Dutch shrimps, oysters and clams

Langoustine platter € 52,50
for two persons:
Langoustines, crab, prawns, Dutch shrimps, oysters and clams

Our wine suggestion:

San Campio, Bodegas Terras Gauda 38,75
Rias Baixas, Spain
Grape: Albarino

Seasonal oysters € 12,50
per half dozen

Oysters are served with shallot vinaigrette and lemon

Our wine suggestion:

Chablis, Bernard Defaix € 39,75
Bourgogne, France
Grape: Chardonnay

Half a pan fried € 17,50
Canadian lobster - 250 grams

Norwegian King crab € 25,50

Shellfish are served with lemon mayonnaise, fries and salad

STARTERS

Tartare of marinated salmon € 9,75
with a ravioli of scallops, white balsemic and crispy 'Livar Kloosterham'

Trio of crab € 11,75
crabcake, bisque of crab and crabsalade

Roast beef of smoked tenderloin € 10,75
with truffle potato, tatsoi and truffle mayonnaise

Duck Tempura € 9,75
served with wakame salad shiitake mushrooms and sesame soy dressing

Terrine of confit pheasant € 10,75
with bacon, roasted chestnut cream, pesto of sprouts and crispy gingerbread

Blue cheese croquette € 8,75
with rocket pesto, fig compote and a nutbread crostini

Game broth € 7,50
with confit duck, carrot and spring onion

Celeriac soup € 7,50
with smoked salmon and truffle oil

MAIN COURSES

Skin fried bass fillet € 18,50
accompanied by shellfish risotto with crayfish, braised fennel and rocket pesto

Monkfish fillet € 18,75
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

Cod Fillet € 18,25
surrounded with crispy pancetta, sauerkraut braised in white wine, potato mousseline and a beurre blanc of lemon and juniper

Beef tenderloin € 21,25
with potato and celeriac gratin, baked spinach and marinated mushrooms with a soft cognac sauce

Combination of game € 19,75
baked deer fillet, breadpudding of deer with marinated red cabbage and Pedro Ximenez gravy

Stuffed quail € 19,25
with truffle, chicory braise in citrus, potato mousseline, confit duck with a sauce of ginger and cranberry's

Baked feta € 14,50
with slow cooked potatoes, eggplant caviar, roasted vine tomato and basil

Gratinated mushrooms € 14,50
with munster cheese, parsnip cream, sauerkraut and crispy filo with caraway

DESSERTS

Coffee with friandises € 5,95
(choice of: coffee, cappuccino, latte, espresso, tea and fresh mint tea)

Panna cotta of white chocolate and lavender € 7,75
with pistachio ice cream

Bread pudding € 7,75
whipped cream of mulled wine and a cooking pear

"Arretjescake" € 7,75
with red fruit and mint compote and mandarin ice cream

Pecanut pie € 7,75
with maple syrup and crème fraiche ice creme

European cheeses € 9,75
with fig compote and raisin bread

WHITE WINES

Trumpeter Classic, Chardonnay glass € 3,25
bottle € 17,95
Mendoza Valley, Argentina
Grape: Chardonnay
Pleasant, fresh and fruity.

Moreau, Sauvignon Blanc glass € 4,25
bottle € 23,25
Chablis, France
Grape: Sauvignon Blanc
Fresh with herbacious aromas and fruity flavours.
The finish is refreshing and clean.

Esperanza, Verdejo/Viura glass € 4,75
bottle € 25,75
Rueda, Spain
Grape: Verdejo, Viura
Delicious, elegant and aromatic.

Pinot Grigio, Corte-Giara glass € 5,25
bottle € 28,25
Alto Adige, Italy
Grape: Pinot Grigio
Pure, mild and very pleasant. Bottled in the fresh
mountain air of the Dolomites.

Terra Antica bottle € 19,50
Corsica, France
Grape: Vermentinu, Chardonnay
Hints of almonds, hazelnuts, green apples and
pear. With a long, attractive finish.

Gorgo, Custoza bottle € 24,75
Veneto, Italy
Grape: Garganega, Cortese, Trebbiano
Soft, mild and sensual with scents of ripe fruit and
citrus.

**Grüner Veltliner Kabinet,
Markowitsch,** bottle € 27,25
Carnuctum, Austria
Grape: Grüner Veltliner Kabinet
Elegant acidity structure with a lot of fruit and
spice in the long finish.

**Silvaner Trocken,
Weingut Hans Wirsching** bottle € 29,95
Franken, Germany
Grape: Silvaner
Fresh and youthful Silvaner. Delicate hints of apple
and quince. Lush and lively.

Domaine de Montine, Viognier bottle € 33,50
Coteaux du Tricastin Blanc AOC, France
Grape: Viognier
Fresh, with a fair amount of acidity, sensual with a
citrus finish.

San Campio, Bodegas Terras Gauda bottle € 38,75
Rias Baixas, Spain
Grape: Albarino
Plays very well in harmony with our seafood plat-
ter. Restrained and pure, for endless pleasure.

Chablis, Bernard Defaix bottle € 39,75
Bourgogne, France
Grape: Chardonnay
Fresh and pure, with a complex finish.
Biological wine crowned with 'Coup de Coeur
Guid Hachette'.

Arboleda, Chardonnay bottle € 47,00
Casablanca Valley, Chili
Grape: Chardonnay
A lush chardonnay with hints of toast, toffee and
hazelnuts. Full bodied and delicious.

RED WINES

Trumpeter Classic Malbec/Merlot glass € 3,25
bottle € 17,95
Mendoza Valley, Argentina
Grape: Malbec, Merlot
Elegant, full bodied and pleasant

Bodegas Enguera, Coto Pardo Crianza glass € 4,25
bottle € 23,25
Valencia, Spain
Grape: Monastrell, Tempranillo
Oak-influenced, full bodied and aromatic

Corette, Pinot Noir glass € 4,75
bottle € 25,75
Languedoc-Roussillon, France
Grape: Pinot noir
Full bodied, rich and lush. Amenable and distinc-
tive.

aldora Montepulciano D'Abruzzo glass € 4,95
bottle € 26,25
Marche, Italy
Grape: Montepulciano
Lush and spicy italian from 'Le Marche', The vine-
yards are situated at the base of the Apennines.

Villa Don Carlos, Cabernet Sauvignon bottle € 19,75
Valle Central, Chile
Grape: Cabernet Sauvignon
Powerful and distinctive wine in wood.

Ventoux Rouge, Les Boudalles bottle € 25,75
Rhône, France
Grape: Grenache, Carignan, Mourvèdre, Clairette
Aromatic and rich with red fruit. Supple and
harmonious. Plays very well with game.

Cancelli Rosso di Toscana bottle € 27,50
Toscane, Italy
Grape: Sangiovese, Cilieggiolo, Syrah
The 'Little Chianti' of Badia a Coltibuono from the
heart of the Chianti area. Spicy, fresh and supple.

Marques de Riscal, Tempranillio 1860 bottle € 29,50
Castilla Y léon, Spain
Grape: Tempranillio
Full bodied, good structure with pleasant tan-
nines. Fruity and long lasting finish

Domaine Tournon, Syrah/Shiraz bottle € 34,50
Western Victoria, Australië
Grape: Syrah/Shiraz
Rich and supple, fresh and juicy, very intens with a
spicy finish. Biological

Chateau Durand-Moreau St-Emillion bottle € 37,50
Bordeaux, France
Grape: Cabernet Sauvignon
Elegant, fierce but supple with a long and deep
finish

Palazzo della Torre bottle € 39,50
IGT Veronese, Italy
*Grape: Corvina veronese, Rondinello,
Sangiovese*
Full and complex with soft tannines, ripe fruits
and raisins. Partly made through the 'Ripasso'
Method.

ROSÉ WINES

Confidencia Granache Rosado glass € 3,25
bottle € 17,95
Cariñena, Spain
Grape: Granacha
Full taste with hints of strawberry and raspberry.

SPARKLING WINES

Prosecco Brioso Frizzante glass € 3,95
bottle € 25,95
Veneto, Italy
Grape: Prosecco

**Delle Venetië, Pasqua,
Vino Frizzante Secco Rosé** bottle € 19,50
Veneto, Italy
Grape: Pinot/Chardonnay

Mas Mascort Cava Brut bottle € 27,95
Catalunya, Spanje
Grape: Xarel.lo, Parellada, Macabeu

CHAMPAGNE

Moët & Chandon Brut Impèrial bottle € 65,00
Champagne, France
*Grape: 50% Pinot noir, 40% Pinot meunier,
10% Chardonnay*

Moët & Chandon Rosé Impèrial bottle € 65,00
Champagne, France
*Grape: 50% Pinot noir, 40% Pinot meunier,
10% Chardonnay*

Dom Pérignon bottle € 180,00
Champagne, France
Cuvee Prestige
The Godfather among champagnes

DESSERT WINES

**Muscat de Rivesaltes Blanc,
Du mont Tauch** glass € 4,95
Languedoc, France
*Grape: 50% Muscat d'Alexandrie,
50% Muscat Petit Grain*
Complex, traditional and biological. Citrus, exotic
fruit, peach and apricot give this wine its fine and
rich taste

Vial Magneres, Banyuls 4 Ans glass € 5,75
Banyuls, France
Grape: Grenache Noir, Grenache Gris
Classical, lush wintery dessertwine

Don P.X. Bodegas Toro Albalá glass € 7,75
Montilla Morilles, Spain
Grape: Pedro Ximenez
Slightly syrupy, amber coloured and sweet. Plays
well with chocolate and cheese.

Torres Riesling, Vendimia Tardia glass € 8,95
Curicó Valley, Chile
Grape: Riesling
Deep golden colour and rich smell.
Citrus, roasted nuts, herbs, blossom and honey.