



Walking Dinner

For larger groups, from 20 persons, we can serve a walking dinner. A walking dinner consists of small dishes, served on side plates.

A walking dinner starts from 5 courses and, of course, can be extended with extra courses.

Roast beef of smoked tenderloin

with truffle potato, tatsoi and truffle mayonaise

ΩΩ

Rillettes of salmon

with Dutch shrimp, cucumber and cream of chives

ΩΩ

Blue cheese croquette

with rocket pesto, fig compote and a nutbread crostini

ΩΩ

Game broth

with confit duck, carrot and spring onion

ΩΩ

Celeriac soup

with smoked salmon and truffle oil

ΩΩ

Red mulle

accompanied by shellfish risotto, braised fennel and rocket pesto

ΩΩ

Cod Fillet

surrounded with crispy pancetta, sauerkraut braised in white wine, potato mousseline and a beurre blanc of lemon and juniper

ΩΩ

Slowly braised veal

with salsify a la creme, mashed potatoes with roasted garlic and red wine gravy and mace

ΩΩ

Combination of game

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

ΩΩ

Baked feta

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

ΩΩ

Gratinated mushrooms

with Munster cheese, parsnip cream, sauerkraut and crispy filo with caraway

ΩΩ

Bread pudding

whipped cream of mulled wine and a cooking pear

ΩΩ

Pecanut pie

with maple syrup and crème fraiche ice cream

ΩΩ

"Arretjescake"

with red fruit and mint compote and mandarin ice cream

Our walking dinner is based on our "regular menu." However dishes may be served with different trimmings on the night itself.

Prices, per person;

5 courses: €35,50

6 courses: €42,50

7 courses: €50,50

8 courses: €57,50