

Fines de claires (per stuk)	3,50
<i>Sauvignon, Dom. Fradon, sauvignon blanc, 2017, Charente Maritimes</i>	5,00
Vissoep – rouille – croutons – Gruyère	10,00
<i>Vin de France, Dom. de Taverna, grenache – syrah – mourvèdre, rosé, 2017, Cévennes</i>	4,00
Coquille – tomaat – dragon – spitskool	12,50
<i>Chablis, Domaine Charly Nicolle, chardonnay, 2016, Bourgogne</i>	6,80
Bloedworst – sepia – gort – kalfsjus	12,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	6,50
Shiitake – groene asperge – gepocheerd ei – beurre rouge	9,50
<i>Domaine de Taverna, merlot, 2017, Cévennes</i>	4,75
Peperkoek – Stilton – gekarameliseerde witlof – beurre noisette	9,50
<i>Domaine Faillenc, grenache – syrah – cinsault, 2016, Corbières</i>	6,00
Heilbot – buikspek – bloemkoolpuree – bagna cauda	23,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	5,00
Zeebaars – polenta – palmkool – hollandaise saus met grapefruit	21,50
<i>Chablis, Dom. Charly Nicolle, chardonnay, 2016, Bourgogne</i>	6,80
Steak tartaar (ook als voorgerecht met croutons en little gem)	13,50/19,50
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir - gamay, Bourgogne</i>	4,00
Eendenborst – confit de canard bitterbal – shiitake – hete bliksem – rode kool	22,50
<i>Sentinelle de Massiac, syrah - grenache, 2016, Minervois</i>	5,00
Lasagne van gerookte knolselderij – gepofte bloemkool – boleten krokante boerenkool – schuim van Parmazaan	19,00
<i>Vin de France, Domaine de Taverna, merlot, 2016, Cévennes</i>	4,75
Aligot met Gruyère – caponata – parmezaankoek	19,50
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir - gamay, Bourgogne</i>	4,00
Friet	4,00
Kropsla	3,50
Brood met boter	3,50

Fines de claires (a piece)	3,50
<i>Sauvignon, Dom. Fradon, sauvignon blanc, 2017, Charente Maritimes</i>	5,00
Fish soup – rouille – croutons – Gruyère	10,00
<i>Vin de France, Dom. de Taverna, grenache – syrah – mourvèdre, rosé, 2017, Cévennes</i>	4,00
Scallops – tomato – tarragon – cabbage	12,50
<i>Chablis, Domaine Charly Nicolle, chardonnay, 2016, Bourgogne</i>	6,80
Black pudding – sepia – pearl barley – veal gravy	12,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	6,50
Shiitake – green asparagus – poached egg – beurre rouge	9,50
<i>Domaine de Taverna, merlot, 2017, Cévennes</i>	4,75
Gingerbread – Stilton – caramelized chicory – beurre noisette	9,50
<i>Domaine Faillenc, grenache – syrah – cinsault,, 2016, Corbières</i>	6,00
Halibut – pork belly – cauliflower purée – bagna cauda	23,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	6,50
Sea bass – polenta – black cabbage – grapefruit hollandaise sauce	21,50
<i>Chablis, Domaine Charly Nicolle, chardonnay, 2016, Bourgogne</i>	6,80
Steak tartaar (also as a starter with croutons and little gem)	13,50/19,50
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir - gamay, Bourgogne</i>	4,00
Duck breast – duckmeat croquette – shiitake – red cabbage – potato gratin	22,50
<i>Sentinelle de Massiac, syrah - grenache, 2016, Minervois</i>	5,00
Lasagne with smoked celariac – roasted cauliflower – boletus – crispy kale – Parmesan foam	19,00
<i>Domaine de Taverna, merlot, 2017, Cévennes</i>	4,75
Aligot with Gruyère – caponata – Parmesan crisp	19,50
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir - gamay, Bourgogne</i>	4,00
French fries	4,00
Green salad	3,50
Bread with butter	3,50