

Voorgerechten

Fines de claires (per stuk)	3,50
<i>Sauvignon, Domaine Fradon, sauvignon blanc, 2017, Charente Maritiemes</i>	5,25
Vissoep – rouille – croutons – Gruyère	11,50
<i>Vin de France, Domaine de Taverna rosé, grenache – syrah – mourvèdre, 2017, Cevennes</i>	4,25
Tartaar van zeebaars – kreeftenmayonaise – venkel – tomatenbouillon	12,50
<i>Chablis, Domaine Charly Nicolle, chardonnay, 2017, Bourgogne</i>	7,25
Tomme de chèvre – shitake – oesterzwam – groene asperges	10,00
<i>Les Quatre Fils Aymon, Marinot Verdun, chardonnay, Bourgogne</i>	4,25
Panzanella – burrata – cherry tomaat – jalapeño mousse	12,50
<i>Vin de France, Domaine de Taverna rosé, grenache – syrah – mourvèdre, 2017, Cevennes</i>	4,25
Gekonfijte varkensnek – chorizo – witte bonen – hazelnoten	12,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,00

Hoofdgerechten

Schiller hamburger – lardo – gebakken uien – cheese – french fries	17,50
<i>Sentinelle de Massiac, syrah – grenache, 2017, Minervois</i>	5,25
Kabeljauw – brandade – mosselen – boudin van coquille – prei – beurre blanc	22,50
<i>Sauvignon, Domaine. Fradon, sauvignon blanc, 2017, Charente Maritiemes</i>	5,25
Steak tartaar (ook als voorgerecht met croutons en little gem)	13,50/20,50
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir – gamay, Bourgogne</i>	4,25
Lasagne van gerookte knolselderij – gepofte bloemkool – boleten krokante spinazie – schuim van Parmazaan	19,50
<i>Les Quatre Fils Aymon, Marinot Verdun, chardonnay, Bourgogne</i>	4,25
Risotto – rode biet – gepocheerd ei – spinazie – walnoten	22,50
<i>Vin de France, Domaine de Taverna, merlot, 2017, Cevennes</i>	5,00
Entrecôte – pompoen – aubergine – salsa verde	24,00
<i>Domaine Faillenc, grenache – syrah – cinsault, 2014, Corbières</i>	7,00

Supplementen

Friet	4,50
Kropsla	3,75
Brood met boter	3,75

Starters

Fines de claires (a piece)	3,50
<i>Sauvignon, Domaine. Fradon, sauvignon blanc, 2017, Charente Maritiemes</i>	5,25
Fish soup – rouille – croutons – Gruyère	11,50
<i>Vin de France, Domaine de Taverna rosé, grenache – syrah – mourvèdre, 2017, Cevennes</i>	4,25
Seabass tartare – fennel – lobster mayonnaise – tomato broth	12,50
<i>Chablis, Domaine Charly Nicolle, chardonnay, 2017, Bourgogne</i>	7,25
Tomme de chèvre – shitake – oyster mushroom – green asparagus	10,00
<i>Les Quatre Fils Aymon, Marinot Verdun, chardonnay, Bourgogne</i>	4,25
Panzanella – burrata – cherry tomato – jalapeño mouse	12,50
<i>Vin de France, Domaine de Taverna rosé, grenache – syrah – mourvèdre, 2017, Cevennes</i>	4,25
Confit of pork neck – chorizo – white beans – hazelnuts	12,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,00

Main courses

Schiller hamburger – lardo – fried onions – cheese – french fries	17,50
<i>Sentinelle de Massiac, syrah – grenache, 2017, Minervois</i>	5,25
Codfish – brandade – mussels – boudin of scallops – leek – beurre blanc	22,50
<i>Sauvignon, Domaine. Fradon, sauvignon blanc, 2017, Charente Maritiemes</i>	5,25
Steak tartare (also as a starter with croutons and little gem) 13,50/20,50	
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir – gamay, Bourgogne</i>	4,25
Lasagna of smoked celeriac – cauliflower – mushroom – crispy spinach – Parmesan sauce	19,50
<i>Les Quatre Fils Aymon, Marinot Verdun, chardonnay, Bourgogne</i>	4,25
Risotto – red beetroot – poached egg – spinach – walnuts	22,50
<i>Vin de France, Domaine de Taverna, merlot, 2017, Cevennes</i>	5,00
Entrecôte – pumpkin – aubergine – salsa verde	24,00
<i>Domaine Faillenc, grenache – syrah – cinsault, 2014 Corbières</i>	7,00

Supplements

French fries	4,50
Green salad	3,75
Bread with butter	3,75