

Voorgerechten

Fines de claires (per stuk)	3,50
<i>Vouvray, Domaine Vincent Carême, chenin blanc, brut, 2017, Loire</i>	7,50
Vissoep – rouille – croutons – Gruyère	11,50
<i>Mas de Bressades, grenache – syrah – cinsault, 2018, Costières de Nîmes</i>	6,25
Sardines – spitskool – beurre noisette – salie	11,50
<i>Domaine Fradon, sauvignon blanc, 2017, Charente-Maritime</i>	5,50
Bruschetta – trompette de la mort – gepocheerd ei – tomaat – basilicum	12,00
<i>Chablis, Domaine L'Enclos, chardonnay, 2016, Chablis</i>	7,75
Peperkoek – blauwe kaas – witlof – walnoot – grapefruit	10,00
<i>Sentinelles de Massiac, syrah – grenache, 2017, Minervois</i>	5,50
Coquille – kalfstong – linzen – gepofte knoflook	12,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,50

Hoofdgerechten

Heilbot – gekarameliseerde witlof – aardappelpuree – beurre blanc	22,50
<i>Domaine Fradon, sauvignon blanc, 2017, Charente-Maritime</i>	5,50
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>	4,50
Tartiflette van aardappel – gerookte knolselderij – Reblochon	19,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,50
Kwartel – zuurkool – aardappel – buikspek – uienbouillon	22,50
<i>La cousine de ma mère, braucol – duras – syrah – merlot, 2017</i>	6,75
Rundersukade steak – pastinaakpuree – spruiten – spekjes	22,50
<i>Domaine Les Ondines, grenache – syrah – cinsault, 2018, Vacqueyras</i>	7,75

Supplementen

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

Starters

Fines de claires (a piece)	3,50
<i>Vouvray, Domaine Vincent Carême, chenin blanc, brut, 2017, Loire</i>	7,50
Fish soup – rouille – croutons – Gruyère	11,50
<i>Mas de Bressades, grenache – syrah – cinsault, 2018, Costières de Nîmes</i>	6,25
Sardines – pointed cabbage – beurre noisette – sage	11,50
<i>Domaine Fradon, sauvignon blanc, 2017, Charente-Maritime</i>	5,50
Bruschetta – trompette de la mort – poached egg – tomato – basil	12,00
<i>Chablis, Domaine L'Enclos, chardonnay, 2016, Chablis</i>	7,75
Gingerbread – blue cheese – chicory – walnut – grapefruit	10,00
<i>Sentinelle de Massiac, syrah – grenache, 2017, Minervois</i>	5,50
Scallop – veal tongue – celeriac – puffed garlic	12,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,25

Main courses

Halibut – caramelized chicory – potato puree – beurre blanc	22,50
<i>Domaine Fradon, sauvignon blanc, 2017, Charente-Maritime</i>	5,50
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>	4,50
Tartiflette of potato – smoked celeriac – Reblochon	19,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,50
Quail – sauerkraut – potato – pork belly – onion broth	22,50
<i>La cousine de ma mère, braucol – duras – syrah – merlot, 2017</i>	6,75
Flat iron steak – parsnip puree – Brussel sprouts – bacon	22,50
<i>Domaine Les Ondines, grenache – syrah – cinsault, 2018, Vacqueyras</i>	7,75

Supplements

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