

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 – oesterzwam – 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
Kalfstong – Noordzee krab – linzen – bundelzwam	12,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,50

Hoofdgerechten

Kabeljauw – scheermessen – zuurkool – aardpeer – zeewier – (Optioneel: buikspek +1,50)	23,00
<i>Chablis, Domaine L'Enclos, chardonnay, 2016, Chablis</i>	7,75
Steak tartaar (ook als voorgerecht met croutons en little gem)	13,50/21,50
<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 – bospeen – pastinaak – spliterwtensaus – rogge	23,00
<i>La cousine de ma mère, braucol – duras – syrah – merlot, 2017</i>	6,75
Hertenbiefstuk – bitterbal van hert – stoofpeer – pastinaakpuree – spruiten – spek	25,00
<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 – oyster mushroom – 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
Veal tongue – crab – celeriac – champignon	12,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,25

Main courses

Cod – razor clams – sauerkraut – Jerusalem artichoke – seaweed – (Optional: pork belly +1,50)	23,00
<i>Chablis, Domaine L'Enclos, chardonnay, 2016, Chablis</i>	7,75
Steak tartare (also as a starter with croutons and little gem)	13,50/21,50
<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 – carrot – parsnip – split pea sauce – rye crumbs	23,00
<i>La cousine de ma mère, braucol – duras – syrah – merlot, 2017</i>	6,75
Venison steak – venison “Bitterbal” – stewed pear – parsnip puree – Brussel sprouts – bacon	25,00
<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