

Voorgerechten

Fines de claires (per stuk)	3,50
<i>Sauvignon, Dom. Fradon, sauvignon blanc, 2017, Charente Maritimes</i>	5,25
Vissoep – rouille – croutons – Gruyère	11,50
<i>Vin de France, Dom. de Taverna, grenache – syrah – mourvèdre, rosé, 2017, Cevennes</i>	4,25
Tartaar van zeebaars – kreeftenmayonaise – venkel – tomatenbouillon	12,50
<i>Chablis, Domaine Charly Nicolle, chardonnay, 2017, Bourgogne</i>	7,25
Rode-bieten salade – tomme de chèvre – walnoot – mierikswortel	10,00
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir - gamay, Bourgogne</i>	4,25
Panzanella – burrata – cherrytomaat – jalapeño mousse	12,50
<i>Vin de France, Dom. de Taverna, grenache – syrah – mourvèdre, rosé, 2017, Cevennes</i>	4,25

Hoofdgerechten

Schiller hamburger – lardo – gebakken uien – kaas – gepofte knoflookmayonaise – friet	17,50
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir - gamay, Bourgogne</i>	4,25
Kabeljauw – brandade met haring – mosselen – prei – beurre blanc	22,50
<i>‘vom Roten Schiefer’, Paulinshof, riesling, 2016, Mosel</i>	7,00
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>Vin de France, Domaine de Taverna, merlot, 2017, Cévennes</i>	5,00

Café schotels

Stamppot raapstelen – braadworst – spekjes – kalfsjus	17,50
Spaghetti – champignons – spek – roomsaus	15,50
Spaghetti puttanesca – tomatensaus – kappertjes – olijven – ansjovis	15,50

Supplementen

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

Starters

Fines de claires (a piece)	3,50
<i>Sauvignon, Dom. Fradon, sauvignon blanc, 2017, Charente Maritimes</i>	5,25
Fish soup – rouille – croutons – Gruyère	11,50
<i>Vin de France, Dom. de Taverna, grenache – syrah – mourvèdre, rosé, 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
Beetroot salad – Tomme de chèvre – walnut – horseradish	10,00
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir - gamay, Bourgogne</i>	4,25
Panzanella – burrata – cherry tomato – jalapeño mouse	12,50
<i>Vin de France, Dom. de Taverna, grenache – syrah – mourvèdre, rosé, 2017, Cevennes</i>	4,25

Main courses

Schiller hamburger – lardo – fried onions – cheese – popped garlic mayonnaise – fries	17,50
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir - gamay, Bourgogne</i>	4,25
Codfish – brandade with herring – mussels – leek – beurre blanc	22,50
<i>‘vom Roten Schiefer’, Paulinshof, riesling, 2016, Mosel</i>	7,00
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>Vin de France, Domaine de Taverna, merlot, 2017, Cevennes</i>	5,00

Daily specials

Traditional Dutch Potato mash ‘Stampot’ Potatos – turnip tops – sausage – bacon – gravy	17,50
Spaghetti Puttanesca – tomato sauce – capers – olives – anchovy	15,50
Spaghetti – mushrooms – bacon – cream – Parmesan	15,50

Supplements

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