

Voorgerechten

Fines de claires (per stuk)	3,50
<i>Chablis, Domaine Charly Nicolle, Chardonnay, 2017, Bourgogne</i>	7,25
Vissoep – rouille – croutons – Gruyère	11,50
<i>Vin de France, Domaine de Taverna rosé, grenache – syrah – mourvèdre, 2017, Cevennes</i>	4,50
Sardines – spitskool – beurre noisette – salie	11,50
<i>Sauvignon, Domaine. Fradon, sauvignon blanc, 2017, Charente Maritiemes</i>	5,50
Shiitake – oesterzwam – groene asperges – gepocheerd ei	10,00
<i>Les Quatre Fils Aymon, Marinot Verdun, chardonnay, Bourgogne</i>	4,50
Peperkoek – blauwe kaas – witlof – walnoot – grapefruit	12,50
<i>Sentinelle de Massiac, syrah – grenache, 2017, Minervois</i>	5,50
Gekonfijte varkensnek – chorizo – witte bonen – hazelnoten	11,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,25

Hoofdgerechten

Kabeljauw – polenta – hollandaise saus – cavolo nero	22,50
<i>Sauvignon, Domaine. Fradon, sauvignon blanc, 2017, Charente Maritiemes</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
Lasagne van gerookte knolselderij – gepofte bloemkool – boleten krokante spinazie – schuim van Parmazaan	19,50
<i>Vin de France, Domaine de Taverna, merlot, 2017, Cevennes</i>	5,00
Gepofte bloemkool – spitskool – humus – koriander	19,50
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir – gamay, Bourgogne</i>	4,50
Piepkuiken – pastinaak – cavolo nero – hasselback aardappel – saus van eendenlever	23,00
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,25
Rundersukade – pompoen – aubergine – salsa verde	22,50
<i>Domaine Faillenc, grenache – syrah – cinsault, 2014, Corbières</i>	7,25

Supplementen

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

Starters

Fines de claires (a piece)	3,50
<i>Chablis, Domaine Charly Nicolle, Chardonnay, 2017, Bourgogne</i>	7,25
Fish soup – rouille – croutons – Gruyère	11,50
<i>Vin de France, Domaine de Taverna rosé, grenache – syrah – mourvèdre, 2017, Cevennes</i>	4,50
Sardines – cabbage – beurre noisette – sage	11,50
<i>Sauvignon, Domaine. Fradon, sauvignon blanc, 2017, Charente Maritiemes</i>	5,50
Shiitake – oyster mushroom – green asparagus – poached egg	10,00
<i>Les Quatre Fils Aymon, Marinot Verdun, chardonnay, Bourgogne</i>	4,50
Gingerbread – blue cheese – chicory – walnut – grapefruit	12,50
<i>Sentinelle de Massiac, syrah – grenache, 2017, Minervois</i>	5,50
Confit of pork neck – chorizo – white beans – hazelnuts	11,50
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,25

Main courses

Codfish – polenta – Hollandaise sauce – cavolo nero	22,50
<i>Sauvignon, Domaine. Fradon, sauvignon blanc, 2017, Charente Maritiemes</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
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
Roasted cauliflower – cabbage – humus – coriander	19,50
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir – gamay, Bourgogne</i>	4,50
Spring chicken – parsnip – cavolo nero – hasselback potato – duckliver sauce	23,00
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,25
Flat iron steak – pumpkin puree – eggplant – salsa verde	22,50
<i>Domaine Faillenc, grenache – syrah – cinsault, 2014 Corbières</i>	7,25

Supplements

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