

## Voorgerechten

<b>Fines de claires (per stuk)</b>	<b>3,50</b>
<i>Chablis, Domaine Charly Nicolle, Chardonnay, 2017, Bourgogne</i>	7,25
<b>Vissoep – rouille – croutons – Gruyère</b>	<b>11,50</b>
<i>Vin de France, Domaine de Taverna rosé, grenache – syrah – mourvèdre, 2017, Cevennes</i>	4,25
<b>Kreeft – spitskool – beurre noisette – salie</b>	<b>14,00</b>
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,00
<b>Shiitake – oesterzwam – groene asperges – gepocheerd ei</b>	<b>10,00</b>
<i>Les Quatre Fils Aymon, Marinot Verdun, chardonnay, Bourgogne</i>	4,25
<b>Peperkoek – blauwe kaas – witlof – walnoot – grapefruit</b>	<b>12,50</b>
<i>Sentinelle de Massiac, syrah – grenache, 2017, Minervois</i>	5,50
<b>Gekonfijte varkensnek – chorizo – witte bonen – hazelnoten</b>	<b>11,50</b>
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,00

## Hoofdgerechten

<b>Kabeljauw – polenta – hollandaise saus – cavolo nero</b>	<b>22,50</b>
<i>Sauvignon, Domaine. Fradon, sauvignon blanc, 2017, Charente Maritiemes</i>	5,25
<b>Steak tartaar (ook als voorgerecht met croutons en little gem)</b>	<b>13,50/20,50</b>
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir – gamay, Bourgogne</i>	4,25
<b>Lasagne van gerookte knolselderij – gepofte bloemkool – boleten krokante spinazie – schuim van Parmazaan</b>	<b>19,50</b>
<i>Vin de France, Domaine de Taverna, merlot, 2017, Cevennes</i>	5,00
<b>Gepofte bloemkool – spitskool – humus – koriander</b>	<b>19,50</b>
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir – gamay, Bourgogne</i>	4,25
<b>Piepkuiken – pastinaak – cavolo nero – hasselback aardappel – saus van eendenlever</b>	<b>23,00</b>
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,00
<b>Rundersukade – pompoen – aubergine – salsa verde</b>	<b>22,50</b>
<i>Domaine Faillenc, grenache – syrah – cinsault, 2014, Corbières</i>	7,00

## Supplementen

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

## Starters

<b>Fines de claires (a piece)</b>	<b>3,50</b>
<i>Chablis, Domaine Charly Nicolle, Chardonnay, 2017, Bourgogne</i>	7,25
<b>Fish soup – rouille – croutons – Gruyère</b>	<b>11,50</b>
<i>Vin de France, Domaine de Taverna rosé, grenache – syrah – mourvèdre, 2017, Cevennes</i>	4,25
<b>Lobster – cabbage – beurre noisette – sage</b>	<b>14,00</b>
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,00
<b>Shiitake – oyster mushroom – green asparagus – poached egg</b>	<b>10,00</b>
<i>Les Quatre Fils Aymon, Marinot Verdun, chardonnay, Bourgogne</i>	4,25
<b>Gingerbread – blue cheese – chicory – walnut – grapefruit</b>	<b>12,50</b>
<i>Sentinelle de Massiac, syrah – grenache, 2017, Minervois</i>	5,50
<b>Confit of pork neck – chorizo – white beans – hazelnuts</b>	<b>11,50</b>
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,00

## Main courses

<b>Codfish – polenta – Hollandaise sauce – cavolo nero</b>	<b>22,50</b>
<i>Sauvignon, Domaine. Fradon, sauvignon blanc, 2017, Charente Maritimes</i>	5,25
<b>Steak tartare (also as a starter with croutons and little gem)</b>	<b>13,50/20,50</b>
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir – gamay, Bourgogne</i>	4,25
<b>Lasagna of smoked celeriac – cauliflower – mushroom – crispy spinach – Parmesan sauce</b>	<b>19,50</b>
<i>Vin de France, Domaine de Taverna, merlot, 2017, Cevennes</i>	5,00
<b>Roasted cauliflower – cabbage – humus – coriander</b>	<b>19,50</b>
<i>Les Quatre Fils Aymon, Marinot Verdun, pinot noir – gamay, Bourgogne</i>	4,25
<b>Spring chicken – parsnip – cavolo nero – hasselback potato – duckliver sauce</b>	<b>23,00</b>
<i>'vom Roten Schiefer', Paulinshof, riesling, 2016, Mosel</i>	7,00
<b>Flat iron steak – pumpkin puree – eggplant – salsa verde</b>	<b>22,50</b>
<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