



### Een goed begin

|                                                                           |      |
|---------------------------------------------------------------------------|------|
| <b>Oesters</b> (per stuk).....                                            | 3,50 |
| <b>Olijven</b> .....                                                      | 3,00 |
| <b>Ortiz sardines</b> uit blik – brood – citroen .....                    | 8,50 |
| <b>Garnalencroquetten</b> van Holtkamp (4 stuks) – citroenmayonaise ..... | 8,50 |
| <b>Cecina de Leon</b> (80 gram, Spaanse ham).....                         | 8,00 |
| <b>Rillette van eend</b> – crostini – cornichons .....                    | 9,00 |
| <b>Halve artisjok</b> – vinaigrette – citroen .....                       | 5,50 |

### Voorgerechten

|                                                                                |       |
|--------------------------------------------------------------------------------|-------|
| <b>Artisjok</b> - vinaigrette – citroen .....                                  | 9,50  |
| <b>Kippenlevermousse</b> – brioche – rode uiencompote .....                    | 9,50  |
| <b>Vissoep</b> – rouille – mossel – crouton – Gruyère .....                    | 10,50 |
| <b>Tartaar van zalm</b> - waterkers – venkel- mierikswortel.....               | 10,00 |
| <b>Steak tartaar</b> – gepocheerd ei .....                                     | 10,00 |
| <b>Coquille</b> – witte ui – Lardo di Colonnata – lamsoor – beurre blanc ..... | 12,50 |

### Hoofdgerechten

|                                                                                |            |
|--------------------------------------------------------------------------------|------------|
| <b>Gnocchi</b> – spinazie – artisjok – parmezaanse kaas .....                  | 19,00      |
| <b>Panzanella</b> – tomaat – basilicum – rode ui – burrata .....               | 9,50/16,50 |
| <b>Vissoep</b> – rouille – mossel – crouton – Gruyère .....                    | 19,50      |
| <b>Steak tartaar</b> – friet – groene salade.....                              | 20,00      |
| <b>Eendenbout</b> – groene asperges – wortelcremé – aardappelfondant .....     | 21,50      |
| – jus van sinaasappel                                                          |            |
| <b>Ribeye</b> – haricots verts – Lardo di Colonnata – aardappel – béarnaise... | 23,00      |
| <b>Vis van de dag met wisselend garnituur</b> .....                            | 21,50      |
| <b>Caféschotel: Mosselen</b> – friet – groene salade .....                     | 19,00      |
| <b>Caféschotel: Spaghetti Puttanesca</b> .....                                 | 15,00      |
| <b>Caféschotel: Stampot</b> .....                                              | 17,00      |

### Supplementen

|                    |      |  |                            |      |  |                              |      |
|--------------------|------|--|----------------------------|------|--|------------------------------|------|
| <b>Friet</b> ..... | 4,50 |  | <b>groene salade</b> ..... | 3,75 |  | <b>Brood met boter</b> ..... | 3,75 |
|--------------------|------|--|----------------------------|------|--|------------------------------|------|

### Nagerechten

|                                                                            |       |
|----------------------------------------------------------------------------|-------|
| <b>Crème Brûlée</b> .....                                                  | 8,50  |
| <b>Dame blanche</b> – amandelijs – chocolade – lobbige room – Oublie ..... | 8,50  |
| <b>Appeltaart</b> van Holtkamp .....                                       | 5,50  |
| <b>Wisselende Bonbons</b> .....                                            | 2,00  |
| <b>Kaas plateau</b> van l'Amuse .....                                      | 11,50 |
| <b>Bolletje ijs</b> (diverse smaken) .....                                 | 2,50  |
| <b>Affogato</b> – vanilla ijs – espresso .....                             | 5,00  |



### Hors-d'oeuvre

|                                                              |      |
|--------------------------------------------------------------|------|
| <b>Oysters</b> (a piece) .....                               | 3,50 |
| <b>Olives</b> .....                                          | 3,00 |
| <b>Ortiz sardines</b> (canned) – bread – lemon .....         | 8,50 |
| <b>Shrimp croquettes</b> (4 pieces) – lemon mayonnaise ..... | 8,50 |
| <b>Cecina de Leon</b> (80 grams, Spanish ham) .....          | 8,00 |
| <b>Duck rilette</b> – crostini – pickles .....               | 9,00 |
| <b>Half artichoke</b> – vinaigrette – lemon .....            | 5,50 |

### Starters

|                                                                                |       |
|--------------------------------------------------------------------------------|-------|
| <b>Artichoke</b> – vinaigrette – lemon .....                                   | 9,50  |
| <b>Chicken liver mousse</b> – brioche – red onion compote .....                | 9,50  |
| <b>Fish soup</b> – rouille – mussels – crouton – Gruyère .....                 | 10,50 |
| <b>Tartare of Seabass</b> – granny smith – fennel .....                        | 10,00 |
| <b>Steak tartare</b> – poached egg .....                                       | 10,00 |
| <b>Scallops</b> – onion – Lardo di Colonnata – sea lavender – beurre blanc ... | 12,50 |

### Main courses

|                                                                                |              |
|--------------------------------------------------------------------------------|--------------|
| <b>Gnocchi</b> – spinach – artichoke – parmesan cheese .....                   | 19,00        |
| <b>Panzanella</b> – tomato – basil – red onion – burrata .....                 | 9,50 / 16,50 |
| <b>Fish soup</b> – rouille – mussels – crouton – Gruyère .....                 | 19,50        |
| <b>Steak tartare</b> – French fries – green salad .....                        | 20,00        |
| <b>Duck leg</b> – green asparagus – carrot creme – potato – orange gravy ..... | 21,50        |
| <b>Ribeye</b> – haricots verts – Lardo di Colonnata – potato – béarnaise ..... | 23,00        |
| <b>Catch of the day</b> .....                                                  | 21,50        |
| <b>Café dish: Mussel</b> – French fries – green salad .....                    | 19,00        |
| <b>Café dish: Spaghetti alla Puttanesca</b> .....                              | 15,00        |
| <b>Café dish: Traditional Dutch potato mash ‘Stampot’</b> .....                | 17,00        |

### Supplements

|                           |      |  |                          |      |  |                               |      |
|---------------------------|------|--|--------------------------|------|--|-------------------------------|------|
| <b>French fries</b> ..... | 4,50 |  | <b>Green salad</b> ..... | 3,75 |  | <b>Bread and butter</b> ..... | 3,75 |
|---------------------------|------|--|--------------------------|------|--|-------------------------------|------|

### Desserts

|                                                                         |       |
|-------------------------------------------------------------------------|-------|
| <b>Crème Brûlée</b> .....                                               | 8,50  |
| <b>Dame Blance</b> – almond ice-cream, chocolate – cream – Oublie ..... | 8,50  |
| <b>Apple pie</b> from Holtkamp .....                                    | 5,50  |
| <b>Chocolates</b> .....                                                 | 2,00  |
| <b>Cheese platter</b> from fromagerie l’Amuse .....                     | 11,50 |
| <b>Scoop of Ice cream</b> (different flavours) .....                    | 2,50  |
| <b>Affogato</b> – vanilla – espresso .....                              | 5,00  |