



VOOR

Buffalo Burrata • Baba Ganoush, Dukkha, salt & olive oil (V)	€14
Shrimp Cocktail • Hollandse garnalen, Thousand Island, gem lettuce	€16
Steak Tartar • Shark brand sriracha, Marigold egg yolk, smoked bone marrow, toast	€18
Pâté en croute • Landgoed Zuylestein pork, duck & foie gras	€17
White Asparagus • New Season AAA • Poached Marigold egg, hollandaise (V)	€15
Courgette Flower Tempura • Wild Garlic mayonnaise (V)	€9

HOOFD

Pistachio, Spinach & Ricotta Agnolotti (V) • parmesan sauce, crispy sage	€22
Wild Seabass • fennel slaw, Bouillabaisse Beurre Blanc, caviar	€24
West Country Milk Lamb Rack • Daslook crumble, asparagus, peas, lamb jus	€28
Gold Coast Bavette 180g • Bearnaise sauce, watercress	€25

SIDES

Friet • Trappeur salt, house mayo	€6
Little Gem • Caesar dressing, croutons	€5

DESSERTS

Ice Cream Sunday • Vanilla ice cream, strawberry sauce, Lambadas, cream	€12
Chocolate Baked Alaska • chocolate brownie, chocolate ice cream, Swiss meringue	€13
Kaas Plankje • selection of cheeses (Comte 24, Brie de Melun, Roquefort) toast	€14

PIG & RYE