

Menu suggestions 2019

Menu 1

Maximum 40 persons

Brandade of codfish with Jerusalem artichoke and Cabernet sauvignon dressing

Free-range fowl with chicory and balsamic

Meringue with crème fraiche and sorbet of banana and pineapple

Menu 2

Rillettes of duck leg with poultry liver, brioche and balsamic vinegar

Redfish with black lentils, roasted leeks and anchovy butter sauce

Softly cooked veal with mousseline of Parmesan cheese and gravy of thyme

White chocolate with citrus and Bastogne ice cream

Menu 3

Thinly sliced and tartar of sea bass with fennel and curry

Ravioli "Old Amsterdam" with mushrooms and Jerusalem artichoke

Lacquered belly of the Beemster pig with Canadian lobster and black garlic

Tournedos with potato and gravy of Pedro Ximenez sherry

Curd from Yuzu with mousse of passion fruit and tarragon

🍷 At your request you can add a cheese platter to menu 1,2 for a surcharge of € 9,50 per person

General

The menus mentioned above can only be ordered by table or group and two days before your reservation at the latest.

Unfortunately it is not possible to choose different menus for one group.

If you have vegetarian or dietary wishes please let us know in advance and we will make a special menu.

Above menus are valid until 31 december 2019.

All other menus are per 1 January 2019 expired.

