



Menu 07-07-2025

Two courses: 44€ (excl. dessert)

Three courses: 49€

Starters 16€

Shrimp salad with mango, avocado and cucumber

Salade de crevettes, mangue, avocat et concombre

Garnalensalade met mango, avocado en komkommer

Ratatouille with chorizo and fried egg

Ratatouille au chorizo et œuf frit

Ratatouille met chorizo en gebakken ei

Cauliflower and white chocolate velouté

Velouté de chou-fleur et chocolat blanc

Bloemkool- en witte chocoladevelouté

Mains 30€

Pink veal tagliata, sweet potato and
red wine reduction flavored with coffee

Tagliata de veau rosé, patate douce et

réduction de vin rouge parfumée au café

Rosé kalfstagliata, zoete aardappel en rode wijnreductie met koffiearoma

Cod with curried cauliflower mousseline and
roasted vegetables

Cabillaud, mousseline de chou-fleur au curry et légumes rôtis

Kabeljauw met currykruidige bloemkoolmousseline en geroosterde groenten

Broccoli and pecorino risotto

Risotto broccoli et pecorino

Broccoli- en pecorinorisotto

Desserts 8€

Yogurt pannacotta with citrus

Pannacotta de yaourt et agrumes

Yoghurtpannacotta met citrus

Chocolate lava cake and vanilla ice cream with
biscuit crumble

Moelleux chocolat, glace vanille et crumble de biscuit

Chocolade lava cake en vanille-ijs met koekjescrumble

Fruit salad

Salade de fruits

Fruitsalade

“Enhance your meal with our wine selection”

White wine

Michele Chiarlo | Palas Gavi | floral | sage | almond

8€/glass

Gavi DOCG, Piemonte, Italy | Cortese

Red wine

Le Muricce ‘La Donna Doga’ | smooth | light | red berries

8€/glass

Toscana, Italy | Sangiovese