

Starters

Thinly cut beef with a waffle of Beemster cheese,
pine tree seeds and basil – olive salsa € 12.75

Talamonti “Serasuolo”, Montepulciano, Abruzzo, Italy per glass € 4.50

Blossom of Pata Negra ham on a salad of celery
and apple escorted by truffle mayonnaise € 11.75

‘Hautes Cotes de Beaune’, Pinot Noir, Bourgogne, France per glass € 5.75

House smoked ducks breast with a chutney
of mango and red pepper accompanied by
ducks liver snow € 13.25

Fleurie, ‘Clos de la Chapelle des Bois,

Gamay Noir, Beaujolais, France Per glass € 6.25

Fish Tasting

- gazpacho of smoked eel

- deep fried ball of Dutch shrimps

- sandwich of smoked salmon and papadum € 13.75

Rusticus, Viognier, Route 62, South Africa per glass € 8.25

Sautéed monkcheek wrapped in Parma ham
on a mash pot of carrot € 13.25

Pouilly Fumé ‘Domaine du Bouchot’,

Sauvignon Blanc, Loire, France per glass € 5.75

Terrine of halibut, nori and green asparagus
escorted by Szechuan pepper-sesame
vinaigrette € 12.50

Paul Cluver, Riesling, Western Cape, South Africa per glass € 5.75

Soups

Creamy soup of parsnip with smoked salmon
and lemon-garlic crostini € 6.75

Tomato soup with lamb meat balls
and mint-truffle oil € 6.75

Broth of shrimps and lemon grass filled with
Dutch shrimps, crab and roasted coconut € 6.75

Onion soup with smoked red onion croutons
and crips of Serrano ham € 6.75

Main courses

Pike-perch with tomato salsa and caramelized crisps of smoked bacon and balsamic vinegar € 19.75

Casa Silva, Chardonnay / Semillon, Colchagua Valley, Chile per glass € 4.75

Fillet of lamb on a bed of truffle risotto escorted by coriander-honey gravy € 23.75

Cotes du Rhone "La Bastide Saint-Vincent",

Grenache, Rhone, France

per glass € 5.25

Grilled veal with sautéed treviso accompanied by a creamy sauce of Roquefort cheese € 24.75

Pico Maccario, Barbera d'Asti Berro', Piedmont, Italy

per glass € 4.50

Chateaubriand, finest beef fillet with stroganoff sauce, prepared at table (at least 2 persons) p.p. € 28.75

jeNIUS, Tempranillo / Graciano, Rioja, Spain

per glass € 6.25

Mixed Grill, existing from pork fillet, beef fillet and chicken fillet served with shallot-pepper gravy € 23.75

Tempus Two, Shiraz, Hunter Valley, Australia

per glass € 5.50

Sautéed sole, filleted at table € 34.50

Rustenberg, Chardonnay, Western Cape, South Africa

per glass € 8.25

Salmon with ginger bread crumbs and spinach hollandaise € 22.50

Paul Cluver, Sauvignon Blanc, Western Cape, South Africa

per glass € 5.75

Beef Tenderloin covered with mushrooms and Parmesan cheese surrounded by Port wine gravy € 25.50

Geoff Merrill, Merlot, McClaren Vale, Australia

per glass € 6.75