



STARTERS

STARTERS 8,75 EURO

GRONINGER OMMELANDER WHEAT BREAD

✓ WITH TWO DIPS

5,00

SPICY PUMPKIN SOUP

✓ WITH GREEN HERBS
AND PUMPKIN SEEDS

7,00

OXTAIL BROTH

WITH FOREST-MUSHROOM
DUXELLES

7,00

CARPACCIO FROM GRONINGEN GRASS-REARED BEEF

WITH PARMESAN CHEESE, CAPERS
AND PINE NUTS

MUSHROOM RAVIOLI

✓ WITH BEURRE NOISSETTE
AND ROSEMARY

TUNA RILLETTE

WITH SOFT VEGETABLES AND
ANCHOVIES MAYONNAISE

SLOW-COOKED BAVETTE

WITH SPICE PEPPER ROUILLE

3-COURSE DINNER
34.50

ARE YOU ALLERGIC
OR INTOLERANT
TO SPECIFIC PRODUCTS?
PLEASE TELL OUR
WAITING STAFF.

MAIN COURSES

MAIN COURSES 21,00 EURO

CATCH OF THE DAY

FRESH FROM HARLINGEN



CHEF'S SPECIAL

OUR CHEF'S MEAT DISH,
CHANGES DAILY

FRIED WILD-BOAR TENDERLOIN

STUFFED WITH GRUYÈRE AND
WRAPPED IN SMOKED HAM

DEER STEAK

WITH PUMPKIN CREAM
AND A THYME JUS

24,00

PINK DUCK BREAST

WITH A SAUCE OF BEETROOT
AND YOUNG BRUSSELS SPROUTS

JACKET SWEET POTATO

✓ STUFFED IN A GREEK WAY WITH
FETA AND OLIVES

CHICKEN THIGH SATAY

WITH SATAY SAUCE AND ROASTED NUTS

GRILLED BLACK ANGUS STEAK

WITH A JUS OF BLACK GARLIC AND ONION

ALL FISH AND MEAT
MAIN COURSES ARE SERVED WITH A
SUITABLE POTATO AND VEGETABLE GARNISH.

YOU CAN ORDER ADDITIONAL POTATO
AND/OR VEGETABLE GARNISHES
FOR 3.00 EUROS EACH.

DESSERTS

DESSERTS 7,75 EURO

CARAMELISED BUTTERMILK CUSTARD

WITH BLUEBERRIES, RHUBARB AND HAAGSE BLUF

DAME BLANCHE

VANILLA ICE CREAM WITH CALLEBAUT
CHOCOLATE SAUCE

PANNA COTTA OF ALMOND MILK

WITH WHITE CHOCOLATE, SEA SALT
AND BROWN JENEVER CURD

CARAMELISED CHOCOLATE CAKE

WITH A TOFFEE SAUCE OF GRUNNEGER CAFÉ
LIQUEUR FROM DISTILLERY HOOGHOUDT

CHEESE PLATTER WITH INTERNATIONAL CHEESES

WITH ONION CHUTNEY
AND CURRANT BREAD

GRAND DESSERT FOR TWO

10,00

13,50

✓ THIS DISH IS VEGETARIAN - ALL PRICES ARE IN EUROS.