



DINERMENU

From 17:30 to 21:00

FOR STARTERS

Veluws Huyskamer Bread  8.5
Tomato tapenade | Pesto | Aioli

STARTERS

Cauliflower curry soup  9.5

Smoked trout 14.5
Asparagus salad | Chives | Peas

Red beetroot tartar 13.5
Granny smith apple | Radish | Balsamic Vinegar

Pork belly 14.5
Fresh cabbage salad | Pickled onion and chives

Beef pastrami 14.5
Mustard mayonnaise | Gherkin | Pickled onion

For our dishes, we use Locally grown, Organic ingredients as much as possible where the farmer is #1. Our Chef likes to work with Fairtrade and Seasonal products. For our menu, we use Tomato paper, which is Dutch collected and sustainable paper.



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MAINDISHES

Baked salmon fillet <i>White Asparagus Hollandaise sauce Fried Potatoes</i>	27.5
Black Angus Burger <i>Brioche Cheddar cheese Cucumber Burger Relish Salad Fries</i>	24.5
Flat Iron Steak <i>Preparations of celeriac Wood carrots Sauce of puffed celeriac</i>	29.5
Supreme Guinea fowl fillet <i>Chinese cabbage Bell pepper noodles and Hoisin</i>	28.5
Aubergine and basil ravioli  <i>Parmesan cheese Basil sauce Arugula</i>	22.5
Cauliflower steak  <i>Beurre noisette Celeriac Carrots</i>	22.5

EXTRA SIDES

Chips & mayonnaise	4
Fresh vegetables	4
Green Salad	4



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DESSERTS

Crème brûlée <i>Vanilla ice cream</i>	9.5
Dame Blanche <i>Vanilla ice cream Chocolate sauce</i>	8.5
Blondie <i>With preparations of raspberry</i>	9.5
Tiramisu	9.5
Affogato <i>Espresso Vanilla Ice Cream</i>	6
<i>Option: with Licor 43</i>	+ 5.00