

Suggestions from Chef

Appetizers

<i>Tomato with burrata, olive oil and balsamic</i>	<i>16,00 €</i>
<i>Tuna tataki with a sesame crust and homemade teriyaki sauce</i>	<i>19,50 €</i>
<i>Italian-style sushi: Prosciutto di San Daniele rolls with basil pesto, tomato, and mozzarella</i>	<i>20,00 €</i>

Main courses

<i>Lamb crown with hot vegetables, honey-mustard sauce and fries</i>	<i>40,00 €</i>
<i>Rib-Eye: grain fed, Argentinian Angus with hot vegetables and fries</i>	<i>38,50 €</i>
<i>Rabbit with prunes in grandmother's way with a chicory salad and croquettes*</i>	<i>30,00 €</i>
<i>Sole Meunière (360-400gr) with butter sauce, lemon, salad and fries</i>	<i>39,50 €</i>
<i>Southern-style sea baas with olives, capers, cherry tomatoes and fries</i>	<i>34,50 €</i>
<i>Cod fillet (skrei) served with hot vegetables and mashed potatoes*, in a cream cheese sauce with spinach, parsley, cherry tomatoes, and garlic</i>	<i>36,00 €</i>
<i>Rigatoni with brie, walnuts, and mushrooms in a white wine and mustard cream sauce*</i>	<i>27,00 €</i>
<i>Picanha: South American beef with caramelized pineapple, croquettes*, and lettuce with mustard vinaigrette</i>	<i>40,00 €</i>

<i>Recommended wine for meat dishes: Weingut Ecker 'Zweigelt': Austria</i>	<i>Glass:7,50 €</i>
	<i>Bottle:35,50 €</i>
<i>Fish dishes: Santa Carolina Chardonnay Reserva: Chili</i>	<i>Glass:6,30 €</i>
	<i>Bottle:32,00 €</i>

Zeeuwse Mussels Gold Label

<i>Natural Mussels</i>	<i>32,00 €</i>
<i>Mussels with white wine</i>	<i>33,00 €</i>
<i>Mussels with garlic</i>	<i>33,00 €</i>
<i>Mussels with garlic and cream</i>	<i>34,00 €</i>
<i>Mussels with garlic and wine</i>	<i>34,00 €</i>
<i>Jacob Mussels</i>	<i>35,00 €</i>
<i>All mussels are served with fries or bread</i>	