

Dinner menu

Starters

Pata Negra

Thin slices of Iberico ham

12,75

Seasonal oysters

Served with shallot, red wine vinegar and lemon

A piece

4,00

Half a dozen

22,50

Oyster of the month

Frothy sambai sabayon with celery, lemon and radish

4,75

Chef's menu

Changing menu based on seasonal products

Our employees will inform you about the dishes

2-courses

37,50

3-courses

42,50

4-courses

55,00

We charge an extra 3,50 for cheeses instead of dessert

Our chef's menu is also available as a vegetarian menu

We will take any dietary requirements into account and make adjustments wherever needed

Wine pairing

Wines specially suited to go with our chef's menu, per glass

7,50

Appetizers

Pickled salmon trout with cockles, salty vegetables, roasted celeriac, pistachio and butter sauce

14,75

Veal tartare with Javanese spices, egg yolk, glass noodles, haricots verts and dressing of soy sauce and turmeric

15,00

Available as main course as well, served with ranch fries, 24,75

Salad with tuna tataki, soy, beetroot, watermelon and yogurt curry dressing

16,75

Available as main course as well 25,50

Pea and mint Gazpacho with burrata, raspberry, crouton and black pepper cream

13,50

Appetizer of our chef's menu

13,75

Entremets

S eared scallops with asparagus risotto, young pods, pistachio and cacao	15,75
C har siu pork, Asian pork neck with prawn, pak choi and dashi	15,75
E ntremet of our chef's menu	14,75

Mains

C orvina fillet with Dutch shrimps, lukewarm Hussars salad and beurre blanc sauce	25,50
F ried rump cap with roasted vegetables, potato mousseline with Fontina, celery and Bordelaise sauce	26,50
L amb sirloin and braised leg of lamb with a flan of chickpea and ras el hanout, carrots, apricot and lamb gravy	28,50
M ustard and goat cheese gnocchi with spring vegetables, vegetarian beurre blanc with buttermilk and chive oil	24,50
M ain of our chef's menu	26,50

Desserts and sweets

W hite chocolate panna cotta with a milk chocolate mousse, calamansia and pure chocolate sorbet	10,50
C ream of Dutch strawberries with strained yoghurt, aceto balsamic merengue and basil ice cream	10,50
D essert of our chef's menu	10,50
S election of 4 types of cheeses with nut bread and marmalade	14,75
S groppino with lemon sorbet, Prosecco and Vodka	8,75
H omemade madeleines with cream Suisse and Grand Marnier, per 4 pieces	7,75
B onbon of Smit's Delicious, apiece	1,50

Gift hint

G ive away box with 4 bonbons	7,50
B ottle of homemade limoncello, 200ml	9,75
G ift card, amount of choice	



Allergies and diets

We always take your dietary requirements or allergies into account. We will specially adapt the dishes for you. Please feel free to ask our waitstaff about the possibilities.