

**STARTERS**

- Bisque of shore crabs served with rouille 8,50
- Salad of roasted heart of palm, artichoke and soft goat cheese 8,50
- Steak Tartare of horse meat with quail egg, pickles and capers 9,50
- Terrine of veal with pistachio and orange 10,50
- Langoustines with shrimp butter and verbena 11,50
- Soup of the day (see blackboard) 5,50

MAIN COURSE

- Steak frites, own gravy and salad 18,50
- Stuffed courgette flowers with pearl barley, peas and beans 18,50
- Escabeche of red perch with carrot, fennel and saffron potatoes 19,50
- Half lobster with margarita sabayon, potato, green asparagus and cockles 22,50
- Sailor's dish (see blackboard) 17,50

KIDS MENU

- Pasta with tomato sauce and green salad 9,50
- Marinated chicken skewers with fries and seasonal vegetables 12,50

SIDE DISHES

- Fries 3,50
- with mayonnaise, piccalilli, or 'zoervleis' from 4,00
- Green salad 3,50
- Bread with aioli 4,00

DESSERTS

- Tarte Tatin 5,50
- Creme brulee with lavender 6,50
- Three chocolate truffles (flavours whipped cream, coffee and chili) 6,00
- Homemade ice cream (two scoops) with roasted almond and gingersnap 6,50
Choice of flavours (extra scoop 2,00):
 - piña colada
 - limoncello
 - strawberry with white chocolate
- Cheese platter 9,50
- Cake of the day (see blackboard) 4,50
- Ice lolly 1,50



Wificode: kaastosti