

STARTERS

Cheese fondue with sheep cheese from Ransdorp with crudité and crostini 7,50

Croquette of North Sea crab with a salad of black radish and green apple 8,50

Salad with veal tongue, tartare sauce and quail egg 8,50

SOUPS

Soup of the day (see blackboard) 5,50

MAIN COURSES

Steak met garlic gravy, fries and green salad 18,50

Sea bream with potato mousseline, crayfish and pipérade 19,50

Fish soup of (and with) North Sea crab en by-catch fish 20,50

Cauliflower cutlet with parsley-potato, carrots and Mornay sauce 18,50

Red chicory salad with quinoa, chioggia beet and halloumi croutons 18,50

Pasta dish of the week (see blackboard) 16,50

Sailor's dish (see blackboard) 17,50

Sailor's Menu: Sailor's dish with starter and dessert (see blackboard) 27,50

KIDS MENU

Chicken drumstick with fries, seasonal vegetables and an ice lolly 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 with crème fraîche 5,50

Crema Catalana with white chocolate and orange 6,50

Three chocolate truffles
flavours: cream, coffee and chili 6,00

Homemade ice cream with two scoops and roasted almonds 6,50

Choose from these 3 delicious flavours: mascarpone-vanilla, pomegranate-rose, pistachio (extra scoop 2,00)

Cheese platter 9,50

Daily cake (see blackboard) 4,50



Do you have an allergy?



Please let us know!