

STARTERS

Courgette flower with pistachio nut, yellow beetroot, amaranth and vadouvan	8,50
Croquette of North Sea crab with a salad of black radish and green apple	8,50
Escargot de bourgogne with salad of fennel and green herbs	8,50

SOUPS

Soup of the day (see blackboard)	5,50
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MAIN COURSES

Steak met garlic gravy, fries and seasonal vegetables	18,50
Lemon sole with mousseline of green pea, snow pea and runner pea with shrimp butter	19,50
Fish soup of (and with) North Sea crab en by-catch fish	20,50
Asparagus with romanesco, new potato, soft boiled egg and sauce Maltaise	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
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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
Raspberry tart	5,50
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!

