

STARTERS

Courgette flower with pistachio nut, yellow beetroot, amaranth and vadouvan	8,50
Croquette of lamb with a salad of cucumber, hibiscus flower and jalapeno	8,50
Ceviche of sea bass with a tomato salsa and pomegranate	8,50

SOUPS

Soup of the day (see blackboard)	5,50
----------------------------------	------

MAIN COURSES

Steak met garlic gravy, fries and seasonal vegetables	18,50
Red mullet with gambas, potato mousseline, carrots and saffron	19,50
Fish soup of (and with) North Sea crab en by-catch fish	20,50
Asparagus with leg of lamb, new potato and Bearnaise sauce	18,50
Salad with confit of artichoke, spinach, couscous and fresh goat cheese	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
Raspberry tart	5,50
Three home made chocolates Flavour pistachio, Irish coffee and strawberry-mascarpone)	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!