

STARTERS

Croquette of Amsterdam crayfish with fennel remoulade sauce and grapefruit	8,50
Terrine of hare with old jenever and tangerine	8,50
Salad of Jerusalem artichoke, black chantarelle, quail egg and beurre noisette	8,50
Starter of Sailor's menu	5,50
Soup of the day	5,50

MAIN COURSES

Steak frites with seasonal vegetables and gravy of baked shallot	19,50
Red gurnard with parsnip, cauliflower, cockle and beurre blanc	19,50
Fish soup made of (and with) crab and by-catch fish	20,50
Steak of smoked celeriac with salsify, oyster mushroom and gravy of porcini mushroom	19,50
Chicory salad with orange, yellow beetroot, walnut, cookie of Stilton cheese and a goat cheese yoghurt dressing	18,50
Mussels, served with fries and salad Each week a different preparation	18,50
Pasta of the week	16,50
Sailor's dish Weekly changing dish	17,50
Sailor's menu: Sailor's dish with starter and dessert	27,50

KIDS MENU

Fennel sausage with fries and seasonal vegetables and an ice lolly	12,50
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SIDE DISHES

Fries	3,50
Sweet potato fries With mayonnaise	4,00 0,50
Green salad	3,50
Bread with aioli or salted butter	4,00

DESSERTS

Tarte Tatin of pear	5,50
Home made pralines, per piece	2,50
White - with pure chocolate and orange	
Milk - with pecan-honey	
Dark - cherry praline	
Home made ice cream with two scoops choice of:	6,50
Liquorice	
Bramble sorbet	
Mascarpone-praline	
Crepe Suzette with Grand Marnier and vanilla ice cream	6,50
Daily cake	4,50
Dessert of sailor's menu	5,50

Please let us know for any allergies!

