




CATOOTJE AAN DE MARKT






BITES & FINGER FOOD



- Bread from Mamie Gourmande, butter, olive oil and salt  € 4,50
- Tempura of green asparagus, romesco  € 6,50
- Charcuterie, pickles  € 6,50







STARTERS



- 'Bitterball' of sweet potato and mackerel, misomayonnaise, samphire, jelly of Granny Smith € 11,-
- Fake Tuna with sesame, rice cream, deep fried nori, sweet and sour cauliflower   € 10,-
- Moroccan bouillabaisse, romesco, grilled pita, deep fried Dutch shrimps € 11,-
- Slow braised veal cheek, three preparations of leek, poultry jus  € 12,-
- Tartare of celeriac, mushroom broth, parsley cream, hazelnuts (supplementary: blue cheese fritters + € 1,-)   € 10,-

MAIN DISHES



- Roasted pumpkin, gourmet mushrooms, cavolo nero mash, roasted garlic vinaigrette, cracklings of Jerusalem artichoke   € 20,-
- Chicory gratin, 'Weidegeluk' vadouvan cheese, perfect egg, parsnip cream, red onion compote   € 20,-
- Spring roll of tabuleh, date cream, antiboise, roasted green asparagus  € 20,-
- Bavette steak, potato mousseline, jus de veau with soy, baby bok choy  € 22,-
- Fish of the day Daily rate
- Game of the day Daily rate

If you have any special dietary requirements, please tell us.
We will take these into account.

CHEF'S MENU (min. 2 persons)



- Three course menu € 37,-
- Four course menu € 43,-
- Five course menu € 47,-
- Optional: a complimentary wine per course
- Optional: cheese platter from Fromagerie Bon € 7,-

