

ENGLISH

Allergen information available

STARTERS

TO GET STARTED

Bread | 8.5

Various types of bread, olive tapenade, hummus and salted butter

COLD STARTERS

Carpaccio | 10.75

Beef carpaccio with roasted broad beans, gherkin, red onion, arugula, green pepper mayonnaise and Parmesan

From our Sea | 11.75

North Sea shrimp and avocado salad with marinated radish and a crispy lovage tuile

Bacon & Spice | 11

Slow-cooked Zeeland pork belly with orange and rosemary, served with pickled grapes, date and tamarind chutney, and shaved aged Fryslander cheese

MAIN COURSES

Chef's Special | Day Price (Extra charge of +4 for a 3 or 4-course menu)

Alternating meat dish with matching garnish

Holy Pork | 21.5

Pork tenderloin with fennel and mandarin salad, grilled vegetables, roasted potatoes, spicy mango hummus and balsamic jus

Let's Pie Away | 21

Puff pastry pie with zucchini, sun-dried tomato, lovage and feta, served with caramelised baby carrots, pak choi and beet greens

Citrus Catch | 22.5

Pan-fried trout, panko-crusted mussels with marinated beetroot, orzo and Chinese cabbage salad with sesame seeds, served with a fresh citrus coconut sauce

Oriental Fresh | 23

Spiced grilled lamb köfte with aubergine-tomato dip, little gem lettuce, pide and yogurt-mint sauce

DESSERTS

Caribbean Comfort | 9.5

Banana brownie with coconut chips, smooth peanut buttercream and coconut ice cream

Floral & Fresh | 9

Rhubarb cream, hibiscus meringue, anise crumble and vanilla ice cream

The Smile of Mona | 9

Rondo with poppy seed almond paste filling, mousse of cherry and our Monalisa green tea, served with strawberry-bergamot confiture

CREATE YOUR OWN MENU

3-course menu 36.5

4-course menu 43.5

3-course tasting 43.5

TIP FROM THE CHEFF

An element of surprise

from 2 people

12

Let yourself be surprised and discover our starters

P.P.

WARM STARTERS

Soup of the day | 6.5

Sunshine Chicken | 11.75

Chicken stew with tarragon and curry, served with rice salad, cucumber and spring onion, mango-lime dressing and crispy flatbread

Marrakesh Magic | 12

Pan-fried red seabass, couscous salad with sun-dried tomatoes, olives, red onion and coconut, ras el hanout foam and lime leaf oil

Rösti Royale | 10.5 Vegan is also a possibility

Potato, swede and celeriac rösti with Camembert, served with tomato confiture, arugula with basil dressing and a hemp seed topping

Share a mood, share some food

from 2 people (Extra charge of +4 for a 3 or 4-course menu)

26

Taste our main courses together

P.P.

Tuscan Twist | 23.5

Gratinated chicken breast with mozzarella and oregano pesto, pappardelle with Italian tomato sauce and crispy guanciale

Tonkatsu | 20

Panko-crusted aubergine tonkatsu, Chinese cabbage with miso, coconut rice with spring onion and mandarin, served with tonkatsu sauce

Let's Meat | 24.5 (Extra charge of +5 for a 3 or 4-course menu)

Pan-fried steak with caramelised baby carrots, potato-cheddar-oregano gratin, hollandaise butter and popcorn cress

Intense Flavour | 20.5

250g homemade beef burger with lettuce, tzatziki, tomato, red onion, cheese, bacon mayonnaise and skin on fries

Fish of the day | Day Price

Daily changing fish with matching garnish

Finishing touch

from 2 people

9.75

Be tempted by a tasting of desserts

P.P.

Cheese Platter | 14 (Extra charge of +5 for a 3 or 4-course menu)

Four types of cheese with matching garnish

Coffee Complete | 8

One cup of coffee/tea with various homemade delicacies



Like to eat Vegan?
That's no problem! Besides choosing from the menu,
you can ask for the vegan menu of the day!