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# wine

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## sparkling

**Italy - Veneto - Prosecco**  
| 6,25 | 28

Light, fresh, fruity with a hint of sweetness

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## white

**Spain - Rueda - Verdejo**  
| 5 | 24,5

Fresh, peachy, with a touch of anise

**France - Côtes de Gascogne - Colombard** | 4,5 | 22,5

Refreshing, grassy, soft dry, with a juicy aftertaste

**Italy - Sicilia - Chardonnay**  
| 5 | 25

Soft and fresh, citrus, mango, non woody

**Italy - Venezie - Pinot Grigio**  
| 25

Tempting, a bit spicy, soft and round

**Austria - Wachau - Grüner Veltliner** | 27

Ripe pear, apple, slightly peppery, with a fresh aftertaste

**France - Mâcon Villages - Chardonnay** | 29,5

Classic style, mineral, citrus, buttery

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## rosé

**Spain - Ribera - Tempranillo**  
| 4,5 | 20  
Dry, juicy

**France - Aix-en-Provence - Grenache** | 5 | 25  
Soft sultry forest fruits, elegant, dry, refined, a little spicy

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## red

**Spain - Ribera - Tempranillo**  
| 4,5 | 22,5  
Red fruits, spicy

**Italy - Sicilia - Syrah/Nerello**  
| 5 | 23,5  
Smooth and sultry, black fruits, various spices

**Italy - Toscana - Sangiovese**  
| 25  
Cheerful and juicy, blackberry, plum, with a fresh aftertaste

**Germany - Baden - Spätburgunder** | 28  
Light red wine with red cherries and a slight earthy aftertaste

**France - Côtes du Rhône - Grenache** | 30  
Robust, complex, plums, spicy, long aftertaste

Please let us know if you have any specific dietary requirements. We are happy to take this into account.

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# dinner

**3-course menu | 38**  
All dishes can be ordered separately

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## appetizer

**Venison carpaccio | 14**  
With roasted pistachio and a dressing from red wine vinegar and nut oil, and a salad with Jerusalem artichoke

**Salmon rilette | 13**  
With Dutch shrimps, lettuce, sweet and sour cucumber and curry crème fraiche

**Shrimp croquettes | 12,5**  
With smoked paprika mayonnaise

**Pheasant pate | 11**  
With plums, sauerkraut salad with apple and Banyuls dressing

**Salad with grilled seasonal vegetables | 10 (V)**  
With sweet potato crisps and mascarpone-basil cream

**Vegetarian split pea soup | 7 (V)**  
With rye bread, onion marmalade and vegetarian bacon

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## extra

**French fries | 3,5**

**Green salad | 3**

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## main

**Baked duck breast | 23**  
Served on parsnip cream, red cabbage and vanilla-port gravy

**Hake fillet | 22**  
With couscous, roasted vegetables and a lobster sauce

**Fish of the day | 21**  
With seasonal vegetables, tomato risotto and green herbs beurre blanc

**Hare Pepper | 20**  
With gingerbread, creamy potato-kale stew and crunchy bacon

**Mushroom stew | 19 (V)**  
With pearl barley, deep fried onion rings and winter vegetables

**Ravioli filled with goat cheese | 19 (V)**  
With gorgonzola sauce and baked salsify

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## dessert

**Cheese platter | 12,5**  
With fig-nut bread

**Almond pie | 9**  
With quince cream, a ginger snap and praline ice cream

**Chocolate caramel bar | 9**  
With walnut ice cream and cranberry coulis with cinnamon