



Starters

V	Bread with spreads Aioli and tapenade	6,75
Asc	Home-smoked salmon Wasabi mayonnaise, crisp and frisée lettuce	13,50
V	Salad goat's cheese Mesclun, aceto balsamico, mango chutney and smoked nuts	13,50
	Beef carpaccio Truffle mayonnaise, rocket, red onion Grana Padano, seed mix	13,50
	Smoked duck Red fruit, rocket and walnuts	13,50
V	Oyster mushroom croquette Wild mushrooms, truffle mayonnaise, rocket, smoked nuts and bread	13,50
ASC	Spicy prawn salad Soybeans, cucumber, radish, mesclun, smoked sesame and wasabi mayonnaise	13,50

Main course

V	Vegetarian wrap Avocado, tomato salsa, cheddar, vegetarian mince, coriander and sour cream	21,50
V	Ravioli with Ricotta and spinach Tomato mascarpone sauce and rocket	20,50
	Spareribs slightly spicy marinated Fries, salad and garlic sauce	23,75
	Chicken thigh satay <i>Satay</i> sauce, fries, atjar, prawn crackers and spring onion	20,50
Asc	Cod filet with a herb crust Seasonal vegetables, Zeeland potato with tzatziki and a dressing of capers	22,75

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Prawns with garlic from the oven Seasonal vegetables and bread	21,75
Pink-grilled salmon fillet Seasonal vegetables, Zeeland potato with tzatziki, white wine sauce	22,75

Would you like to order extra fries?

2,75

Desserts

Cheesecake Mangocoulis	8,75
Organic cheese Three varieties of organic cheese, mango chutney, raisin bread roll	12,50
Crème brûlée Vanilla cardamom taste	8,75
Brownie Peanut crumble	8,75
Pannacotta Stewed pear, spiced biscuits	8,75

Any allergies? Please let us know! Are you staying with us for a longer period of time and do you have any wishes besides the menu? Ask us for the possibilities!

*This dish is made of organic products



BIO

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*This dish contains only vegetarian products

* This quality mark is for farm fish that is sustainably farmed to minimize the burden on the environment