











Menu

Starters

-  Lebanese bread with spreads
Baba ganoush, muhammara and hummus 7,75
-  Tomato soup
Turkish bread and basil cream 8,25
- Lentil soup
Spicy chicken, Turkish bread and spring onion 8,75
- Celeriac soup with truffle
Local bacon and croutons 8,75
- Beef carpaccio **+2,75**
Truffle mayonnaise, rocket, red onion, Grana Padano and seedmix 13,50
- Venison carpaccio **+3,75**
Cranberry, rocket, forest mushrooms and smoked nuts 14,50
- Caesar salat (chicken or salmon) **+2,75**
Little gem, bacon, egg, dressing with anchovies and Parmasan cheese 13,50
-  Caprese salat
Tomato, mozzarella, basil en aceto 11,50
-  Oystermushroom croquettes
Forest mushrooms, truffle mayonnaise, mesclun and vegetable chips 11,25

Main course

-  Beetroot burger
Brioche bun, little gem, onion chutney, tomato salsa, cheddar, tomato, cucumber and fries 20,50
- Hamburger
Brioche bun, little gem, onion chutney, tomato salsa, cheddar, tomato, cucumber and fries 20,50
-  Vegetable platter
Baked polenta and bearnaise sauce 20,50
-  Salmon
Seasonal vegetables, potato garnish and bearnaise sauce 22,50
-  Fish stew with cheese from the oven
Shellfish sauce, mussels, salad and fries 22,50
- Beefstew
Fries and salad 20,50



Sea bass **+5,00**

Seasonal vegetables, potato garnish and piccalilly

25,75



Vegan curry

Sweet potato, romanesco and forest mushrooms

22,50

Guinea fowl supreme

Celleriac, potato garnish and truffle gravy

22,50

Pork schnitzel

Fries, salat and mushroomsauce

20,50

Venison steak & pulled duck **+5,00**

Seasonal vegetables, potato garnish and red wine sauce

25,75

Would you like to order extra fries?

2,75

Would you like fries instead of your potato garnish?

1,50

Desserts

Yoghurt tomb

Fresh fruit

10,25

Vanilla & chocolate icecake

Whipped cream

10,25



Organic cheese **+5,00**

Three varieties of organic cheese, mango chutney and raisin bread roll

14,25

Crème brûlée

Mix for spiced cookies and stewed pear sorbet

10,25

Tarte tatin

Caramel-seasalt ice and whipped cream

10,25

Sorbet in 3 layers (gluten and lactose free)

Fresh fruit

10,25

Coffee with delicacies and local liqueur

9,25

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



*This dish contains only vegetarian products



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